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CHATER ROAD,
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"BRITAIN'S TRADE RECOVERY IS NO MERE FLASH IN THE PAN"



Dr. E. Dollfuss, Austrian
"Dictator"

DOLLFUSS' INJURIES NOT DANGEROUS

Austrian Chancellor's
Narrow Escape.

ASSAILANT ARRESTED

London, To-day.
Both the Prime Minister, Mr. Ramsay MacDonald, and the Foreign Secretary, Sir John Simon, yesterday afternoon sent a message to the Austrian Chancellor, Dr. Engelbert Dollfuss, who yesterday had a remarkable escape from assassination.

He was leaving the Parliament Buildings in Vienna, when a young man approached him as though to present a petition. The youth suddenly drew a revolver and fired two shots at close range. One hit Dr. Dollfuss in the upper right arm and the other grazed his chest.

It was at first feared that the Chancellor had been gravely wounded, but an examination at the hospital to which he was driven it was found that his injuries were not dangerous.

He was later allowed to leave for his home where he is receiving further treatment and from where he will continue to control State affairs.

The assailant, who was arrested, is stated by the newspapers to be a young National Socialist who had been dismissed from the Austrian army for political activities.

(Continued on Page 7).

CATASTROPHE AVOIDED.

Grave Effect In Europe
If Attempt Fatal.

Geneva, To-day.

The general comment here on the attempted assassination of the Austrian Chancellor is that Europe has escaped a major catastrophe, for the consequences of a fatal attempt on Dr. Dollfuss' life on the European situation would have been incalculably grave.—Reuter.

NOT A NAZI.

Assailant Explains
Motive.

Vienna, To-day.

Dr. Dollfuss' assailant was named Berthel, and is the stepson of the dentist to the late Emperor Franz Josef. His weapon, which was a tiny mother-of-pearl revolver for a lady's handbag, was loaded only in two chambers.

This police do not believe he is a Nazi. Berthel declared he desired to draw attention to the "only man capable of leading Austria," but declines to give the hero's name.—Reuter.

A BALANCED BUDGET

CHANCELLOR
OPTIMISTIC
OF FUTURE

Further Drop In
Unemployment.

EVENTUAL RETURN TO GOLD
STANDARD

London, To-day.

Britain will probably eventually return to the gold standard, but the requisite state of affairs is not yet existing, declared the Chancellor of the Exchequer, Mr. Neville Chamberlain, at the annual bankers' Banquet at the Mansion House last night. The Budget would be balanced this year, he said.

He pointed out that there was a further drop in unemployment during September and said that Britain could look forward to the future with confidence.

"We are seeing the beginning of a permanent advance and definite progress. It is no more flash in the pan," he declared.

To show the urgency of reviving international trade Mr. Chamberlain said that British exports had been halved in value between 1929 and 1932 and that she had lost £365,000,000.

The four principal objects to be achieved, he said, were:

A rise in wholesale prices, by international agreement if necessary.

Secondly, the removal or lowering of excessive trade barriers.

Thirdly, the establishment of an international monetary standard.

Fourthly, the resumption of international lending.—Reuter.

REVENUE STILL RISING.

Encouraging Treasury
Returns.

London, To-day.

The Weekly Treasury returns issued last night show that the ordinary revenue for the current financial year up to September 30, —that is, for the first half-year—amounted to £275,736,342. At the corresponding date of last year it amounted to £268,528,308.

Ordinary expenditure for the current year totalled £324,326,997, which is over £35,000,000 less than the total ordinary expenditure at the corresponding date of last year.—British Wireless Service.

STEEL TRADE IMPROVES.

Sheffield Production
Increased.

London, To-day.

The Master Cutler of Sheffield, Mr. C. J. Walsh, stated yesterday that since the beginning of the year a gradual but definite improvement in the trade had taken place.

Sheffield, he said, is producing much more steel than in previous years, about 27,000 tons monthly more than last year.

The Sheffield unemployed had decreased by 10,000 in the last 12 months.—British Wireless Service.

SPANISH GOVERNMENT RESIGNS

Vote Of No-Confidence In
Premier Lerroux

Madrid, To-day.

The Spanish Premier, Senor Lerroux, resigned yesterday, following a vote of no confidence in the Government, passed by the Cortes by 181 votes to 91.

The President of Spain, Don Niceto Alcalá Zamora, has accepted Senor Lerroux's resignation.—Reuter.

MOLLISONS AGAIN FAIL TO TAKE OFF

Plane Falls After
Rising 5 Feet.

MISFORTUNES OF LONG-DISTANCE PILOTS

Wasaga Beach, Collingwood, Ontario, To-day.

At their third attempt to take off in their new plane "Seafarer II," Mr. and Mrs. James Mollison plunged on to the air field here after rising five feet in the air.

The accident, which was due to a cross-wind, twisted the undercarriage, and it was considered improbable that the Mollisons would make a further attempt yesterday, as the damage will take some time to repair.

The famous British fliers are endeavouring to break the French long-distance record by flying to Baghdad. They are carrying a load of 600 gallons of special English petrol for the attempt.

On their two previous attempts to take off yesterday, the plane could not rise an inch from the ground. The engine stalled at the end of the first run.—Reuter.

(Continued on Page 5)

NEW FLIGHT TO AUSTRALIA

Kingsford-Smith Hops
Off From Lympe.

"NOT OUT TO BREAK RECORD"

London, To-day.

Air Commodore Sir Charles Kingsford-Smith, the famous Australian pilot, left Lympe aerodrome, near Folkestone, at 5.30 a.m. to-day, on his flight to Australia.

Sir Charles declares that he has no intention of attacking the record established by his countryman, Mr. C. A. Scott, although his new biplane and silver all-British monoplane, fitted with special fuel tanks, is faster than any plane hitherto used on this route. The plane is named "Miss Southern Cross II."

It is thought that Sir Charles may shorten the time for the journey by some hours, as his machine is capable of flying 1,800 miles without refuelling.

He proposes to fly via Brindisi, Baghdad, Karachi, Calcutta, Rangoon and the Dutch East Indies.—Reuter and British Wireless Service.

BANDIT ARMY AT PEITAIHO.

Leader As "Director Of Public Safety."

Peking, To-day.

Refugees arriving in Tientsin from Changli report that the bandits who occupied Peitaiho, a town belonging to the so-called Far Eastern Allied Army.

The leader of the gang has appointed himself as Director of Public Safety.—Reuter.



Salisbury Plain is one vast battlefield, and "engagements" are being "fought" with as much realism as possible during the annual Army manoeuvres. The 8th Infantry Brigade stationed at Warminster, Wilts, took part in an all-night campaign. A general view of some of the troops waiting to move from Tinhead near Westbury, Wilts. Sept. 5.—(S. & G.)

U.S. BANK PROBE REVEALS

\$100,000 Stock Listed
At \$36,000,000.

DILLON, READ CO. INQUIRY

Washington, To-day.

Sensational disclosures were made in the evidence given at the United States Senate Banking Inquiry Committee's probe into the affairs of Messrs. Dillon, Read and Company, which opened here, on Monday.

It was revealed that the Company, in organising an investment trust in 1924, obtained for U.S. \$100,000 stock later listed on the Stocks Exchange at U.S. \$36,000,000.

Mr. Clarence Dillon, head of the firm, was the principal witness, and Mr. G. N. Wickersham, a former United States Attorney General was yesterday mentioned as a prominent customer of the company.—Reuter.

SHANGHAI ISSUES UNSOLVED

Municipal Council
Problems.

OUTSIDE ROADS AND FACTORY INSPECTION

Shanghai, To-day.

Two sets of highly important negotiations between the Chinese authorities and the Shanghai Municipal Council were broken off yesterday, namely, the questions of factory inspection and outside roads, which have been the leading Municipal problems for many months.

The Secretary-General of the Municipal Council, Mr. Sterling Feasenden, at a meeting of the Council yesterday afternoon, reported he had again discussed the question of factory inspection with Mr. Yui, Secretary-General of the Municipality of Greater Shanghai, who declared that as the Council maintained that it must have control of factory inspection in the Settlement, the Chinese authorities would not continue the negotiations.

Under the present circumstances, Mr. Yui continued, discussion of the outside roads question could not be resumed.—Reuter.

MORE RAINFALL

Fair to showery weather with moderate East winds, is forecasted in the report issued from the Royal Observatory this morning.

Hong Kong's rainfall for the 24 hours ending at 10 a.m. to-day was 0.77 inches making a total of 65.17 inches since January 1, against an average of 76.77 inches.

PANAMA GRIEVANCES TO BE HEARD IN U.S.

Railway And Canal Give
Rise To Complaints

Panama, To-day.

Arias of Panama has gone to Washington to see President Roosevelt in regard to certain difficulties from which Panama feels she has suffered since the termination of the Taff Agreement in 1924.

The questions at issue include the non-payment of rates and taxes by the American owned Panama Railway and the competition of the Canal authorities with Panama merchants.—Reuter.

33 BURNED TO DEATH AT HOLLYWOOD

Fierce Fire Near Film
Stars' Homes.

UNEMPLOYED HELPERS TRAPPED; 100 INJURED

Los Angeles, To-day.

Thirty-three fire-fighters, who had been recruited from the unemployed, were burnt to death and 100 were injured in a brush fire in the hills above Hollywood yesterday.

They were trapped in between two canyons, when a fierce fire swept over a 1,000-acre area in Griffith Park, the neighbourhood of many film stars' luxurious homes.—Reuter.

LONDON STOCK MARKETS.

Irregular Tone Marks
Yesterday's Close.

London, To-day.

The Stock Markets closed yesterday with some irregularity.

British funds remained steady, with War Loan 3 1/2 per cent. at 10 1/2.

15,000 RIOT AT BASEBALL WORLD SERIES

Police Trampled On By
Surging Mob.

COPS USE FISTS

Giants Beat Senators By 4 To 2

New York, To-day.

Twenty persons, including several policemen, were injured when a crowd of 15,000 rioted while attempting to gain admittance into the Polo Grounds yesterday for the first match of the World Baseball series.

After policemen and civilians had been trampled on the cops wielded their fists on the surging mob.

The game, which was held up owing to the incident, was eventually started before a crowd of 48,000 in perfect weather and resulted in a win for New York Giants over Washington Senators by a 4 to 2 tally.

The second game will be played on the same diamond and the team to secure four wins in the seven matches will succeed the New York Yankees as world champions.

The detailed scores yesterday were:

| | R | H | E |
|------------|---|----|---|
| New York | 2 | 5 | 8 |
| Washington | 4 | 10 | 2 |

Melvin Ott gave the home squad a promising start when he clouted a four-bagger in the first inning, and Bill Terry's outfit never looked back. Moore, Critz, Terry, and Ott scored for the Giants and Myer and Manush for Joe Cronin's Solons.

The score by innings was:
New York 1 2 3 4 5 6 7 8 9
Washington 0 0 1 0 0 0 0 0 0
(Continued on Page 5.)

JEHOL TROOPS IN MALANYU PASS.

Pretext Of Protecting
Imperial Tombs.

Peking, To-day.

Reports have reached Peking that the Malanyu Pass in the Great Wall was occupied by Manchukuo troops belonging to the command of Chang Hui-peng, the Jehol Governor, on September 3, on the pretext that it was necessary to protect the Manchukuo Imperial Tombs in the vicinity of the Pass.

The Special Police have withdrawn to Tsunhua, where the tombs are located.—Reuter.

The forthcoming marriage between Laurence Goldman, of Messrs. Gilman and Company, Ltd., and residing at the Knutsford Hotel, and Elizabeth Stuart Black Laing, of the Asiatic Petroleum Company, Ltd., and 25 Mody Road, Kowloon, is announced.

WAR DEBT TALKS BEGIN NEXT WEEK

Effect On Monetary
Policies.

SABILISATION OF DOLLAR
AND STERLING?

Washington, To-day.

It is now suggested that the Anglo-American war debt negotiations should not begin until next week.

The close relationship of the United States monetary policy to the negotiations is seemingly implied by Mr. Dean Acheson's admission that he is awaiting President Roosevelt's intimation as to what policy, as far as the war debt is concerned, the United States representatives should follow.

Meanwhile, the Treasury is watching with the keenest attention, the attitude that the British Mission may adopt concerning the stabilisation of the pound and the dollar, for it is pointed out that no new debt settlement will possess reality unless the two currencies are related and maintained at an agreed level.

President Roosevelt, however, remains enigmatic. While some credit him with seeking currency stabilisation for its own sake, and not as a *sine qua non* to debt revision, others deny that he favours a definite monetary policy, adding that he prefers to couple debt reduction with British trade concessions.—Reuter.

U.S. STRIKE SITUATION IMPROVED

25,000 Miners Return
To Work.

MORE STRIKES THREATENED

Roosevelt Monetary Statement
Expected

New York, To-day.

A speedy development in the credit and monetary situation in the United States is suggested by the fact that as soon as he arrived from Chicago, yesterday, President Roosevelt conferred with the head of the National Industry Recovery Administration, General Hugh S. Johnson, the United States Secretary of Treasury Mr. William H. Woodin, and Mr. Harrison, Governor of the Federal Reserve Board. It is expected that President Roosevelt will make a speech regarding the matter to-night.

The industrial recovery situation was slightly improved yesterday. Twenty-five thousand miners have returned to work in West Pennsylvania, but a mass-meeting of 15,000 miners at Pittsburgh voted not to return to work until the Erick Company has signed the Union contract.

The leaders have ordered them to return to work by to-day, implying that those refusing will be outlawed.

Coal strikes continue in several other States and many steel-workers are still striking because the Westinghouse Company refuses to deal with the Union.

Seventeen thousand lorry drivers in New York are still out on strike.—Reuter.



The WOMAN'S Page



Paris Autumn Fashions

Novelties From Two Leading Houses.

DISCREET FUR TRIMMINGS

Jean Patou has made an exclusive collection of autumn and winter dresses and ensembles. He has put all his knowledge of dressmaking into simple dresses for women to wear in town during the coming months, simple afternoon dresses and handsome evening dresses. He uses crepe satin for the afternoon on the dull and the shiny side, and his colour is ripe blackberry when he does not choose black.

He also uses black velvet with a coat to match, and now and then falls into green under a black coat. His coats are straight and fitting with fur on the shoulders and sleeves. The waistline is set rather low, the shoulders are suavely moulded to a straight line by the use of fur and inset capes, yokes, and strapings.

The satin afternoon dresses are cleverly cut to hang with the least possible fullness from the waist. They are discreetly snapped to the lines of the figure. The bodices and sleeves have little windows in them cut into diamonds, squares, or ovals, which give lightness and take the place of trimming. There is no embroidery or trimming of any kind. Patou is not using any feathers; but fur—astrakhan, beaver, and fox—is employed with a generous but restrained hand.

Tailor-Made And Jerseys

Chanel's autumn and winter ensembles, many of which are tailor-made, are simple in cut and style, and the materials are decorative.

Jerseys show small and gay buttons as in peasant embroideries, spots, dots, and stripes. Velvetton is for morning and evening. Ribbed and Roman-striped velvets are for blouses and neck scarves. Flax and metal thread are woven into an afternoon material.

For evening there are thread laces worked with metal, supple and dignified gold brocades, lacquered and blistered satins, plain satins and soft moires, plain crepes in the chiffon, and fine lace.

Black is much in fashion; and there are greens, many reds, navy blue, brown, and black and white together. Leopard skin trims brown tailor-mades; broadtail, astrakhan, and nutria are other trimmings. With black, white ermine or rabbit is put.

Soft satin bows at the neck, a touch of clean white, or pale rose, lingerie at the neck and wrists, and a variety of hats add to the interest of the collection. A silk felt hat is like a low Derby with its curled brim; there are little porkpie shapes in fur; the Helen Wills peaked cap reappears in velvet with flat wing trimmings.

NEW SWAGGER COAT

The newest version of the popular swagger coat is now made of velvet. It has the Chinese collar and straightness of cut, but it swings back without fastenings in front over the high-waisted velvet skirt worn beneath.



AUTUMN FASHIONS

Vogue Of Tweeds And Velvets.

This year's lovely new British fabrics for both day and evening wear, cover a very wide range in colour, texture and design.

Some of the new crepe materials are perfectly charming. There's one in a soft shade of grey which will make up into the most demure little frocks to wear under an autumn coat.

Waffle Crepes.

Then there are all the matelasse crinkled or waffle crepes which are so decorative in their design that they only need to be made up very simply.

Brocade and printed satin evening frocks are being shown in both Paris and London. Some of the satins have each a different colour outlined by a thin line in a uniform shade. Thus a lovely Celanese satin printed in grey, pale green and yellow has its design outlined by a thin line of darker green.

MATERIALS FOR THE SLENDER

Wonderful New Fabrics In Wool And Silk.

Having raised an altar to slenderness, Fashion has now made dress materials of great appeal which only the slender can wear.

There are fabrics marvellously woven of wool, and allied to silk; velvets which are contradiction of the term, and fine laces as elusive as drifting aura.

These three are the mediums appropriated by the world's dress designers for modelling autumn

fashions. No matter how old their origin, they are new, and their principal interest is in the confusion and profusion of the weave.

The crackle and blistered silk crepes of last season have been further crushed and cockled until they look like ruchings, quiltings, and fine tuckings of silk, entirely stripped of sheen. Though the treatment is lavish and the materials have bulk, they cling like satin and are spongy, elastic and soft to the touch.

They are fabrics for the lean, rounding out hollows and angles where nature intended curves.



"Night Night, Everybody I've Had My Baby's Own Tablets."

It will not be long before she is asleep, that sound dreamless sleep of healthy childhood, for her mother knows the value of Baby's Own Tablets and administers them whenever there is need. The little one likes them too, for they are pleasant to take, so there is none of the fuss associated with giving doses of Castor Oil and other nauseating medicines.

Unbroken rest is essential to the health of young children and to attain this the digestive organs must be working properly. If baby is restless, cross, and wakeful as a result of constipation, indigestion, 'wind,' a little dose of Baby's Own Tablets is usually all that is necessary to set matters right, and speedily to bring about peaceful slumber in a perfectly natural way.

The Tablets can also be used with good effect in cases of colic, cramp, to check feverishness, expel worms and ease the pains of teething.

Keep a vial of Baby's Own Tablets in the house and you will have a remedy always at hand to keep baby fit and well. They are the prescription of a physician who made a special study of children's maladies. Obtainable from chemists everywhere.

For
Children's
Ailments



Wine
Parents
Keep Them
Handy.

Menu Suggestions For To-morrow

A Menu For Dinner.

Corn and Cheese Souffle
Buttered Asparagus
Toasted Muffins Currant Jam
Cucumber Gelatine Salad
Salad Dressing
Chilled Watermelon
Coffee

Corn And Cheese Souffle.

(Using Leftovers)

4 tablespoons butter
4 tablespoons flour
2 cups milk
1/2 teaspoon salt
1/2 teaspoon celery salt
1/2 teaspoon paprika
1/2 teaspoon chopped onion
1/2 teaspoon chopped green pepper
4 egg yolks
1 cup corn
2 3/4 cup grated cheese
1 egg white, beaten

Melt butter and add flour. Mix well and add milk and cook until creamy sauce forms. Stir constantly during cooking. Add seasonings, yolks, corn and cheese. Beat three minutes. Fold in the egg whites and mix lightly. Pour into buttered baking dish. Set in pan of hot water and bake 40 minutes in moderately slow oven. Serve in dish in which baked.

Cucumber Gelatine Salad.

1 package lemon-flavoured gelatine mixture
2 cups boiling water
1/2 cup diced pineapple
2/3 cup diced cucumbers
2 tablespoons chopped pimientos
1/2 teaspoon salt
Pour water over gelatine mixture and stir until it has dissolved. Cool and allow to thicken a little.

Curry and add flour. Mix well and add milk and cook until creamy sauce forms. Stir constantly during cooking. Add seasonings, yolks, corn and cheese. Beat three minutes. Fold in the egg whites and mix lightly. Pour into buttered baking dish. Set in pan of hot water and bake 40 minutes in moderately slow oven. Serve in dish in which baked.

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COLUMBUS WIN
LITTLE SERIESBuffalo Suffer Fifth
Defeat.

New York, To day.

Columbus won the Little World Baseball Series yesterday when they beat Buffalo by 10 runs to 2.

It was their fifth success in the series for eight games.

The following were the complete results of the games in the order they were played:

| | |
|-----------------------|------|
| Buffalo beat Columbus | 7-6 |
| Columbus beat Buffalo | 6-4 |
| Columbus beat Buffalo | 8-5 |
| Columbus beat Buffalo | 11-5 |
| Buffalo beat Columbus | 7-3 |
| Buffalo beat Columbus | 7-4 |
| Columbus beat Buffalo | 7-2 |
| Columbus beat Buffalo | 10-2 |

15,000 RIOT AT BASEBALL
WORLD SERIES

Continued from Page 1.

The Giant's batteries were Hubbell, who fanned ten batters in the first and seventh inning, Manuso, while the Senators relied on W. Stewart, J. Russell, Al Thompson and Sewell. Roster.

Winners of the 1933 series against the Giants are the Senators. The odds range from 10 to 7 to 11 to 10 in favour of Joe Cronin and his Senators. Bill Terry, manager of the Giants, is the only player on the New York team to have had experience in the Series.

Last night New York Yankees beat the Chicago Cubs National champion, 5 to 1.

News In Brief.

Mr. Harry McGowan, Chairman of Imperial Chemical Industries Ltd., left Hong Kong this morning by the m.s. Chichibu, Maru.

It is notified that subscriptions towards the Navy Day Fund should be sent to the Hon. Treasurer, Navy Day Fund, H.M.S. Tamar.

Donations towards the Street Sweepers' Fund have been received from M.C. \$100, Lady Clara Ho Tung \$50, and Dr. E. L. Allen \$10.

Tomorrow the Portuguese community of Hong Kong will celebrate the 23rd anniversary of the proclamation of the Republic of Portugal. At 11 a.m. a reception will be held at the Club Lusitano, followed by a ball in the evening.

Mrs. P. K. Valentine, of 110 The Peak, was fined \$8 by Mr. Balfour at the Central Magistracy this morning for allowing her dog to be at large, unmuzzled, at Mountain View.

The forthcoming marriage between James Courtney Jacobs, of the Methodist Mission, Fatsan, and May Farmer, now en route to the Colony on the P. and O. liner s.s. Chitral, is announced.

The forthcoming marriage between Arnold Graham, Secretary, of 4, Route Pottier, Shanghai, and Freda Forrester, now en route to the Colony by the Blue Funnel liner s.s. Menelaus, is announced.

Congratulations are due to Rev. Fr. Spade to whom His Holiness the Pope has sent a gold medal and diploma as a token of gratiude for his work on the foreign missions especially for his labours connected with St. Teresa's Church, Kowloon.

The Rev. Father Joseph A. Sweeney, of the Maryknoll Fathers in Ossining, N.Y., is at present on a visit to Hong Kong. It is understood that Father Sweeney intends to found a leper colony in South China to be maintained by U. S. Catholics.

Capt. J. J. Waite, of 3/9 Jat Regiment, has been appointed officiating Adjutant with effect from September 18 vice Capt. M. J. O'Connor, who has left the Colony on leave. Lieut. H. E. Syer has been appointed officiating coy. commander vice Capt. Waite.

The marriage is announced to take place shortly of Mr. Pun Fai Nan, the eldest son of Mr. Pun Hui Chor, the well-known local banker and philanthropist who is at present the chairman of the Tung Wah Hospital Committee, to Miss Wai Hing Shen, the eldest daughter of Mr. Wai Shui Pak, another local wealthy merchant and philanthropist, who is also serving the Tung Wah Hospital Committee.

HONG KONG BANK
MOVEComplete Transfer
During Week-End.BUSINESS IN NEW PREMISES
ON WEDNESDAY

Saturday next will witness the migration of the Hong Kong and Shanghai Banking Corporation from its present building to the temporary quarters which have been evolved from part of the old City Hall, and which it will occupy until the completion of its new home.

Monday next will be observed as an extra holiday. Tuesday the "Double Tenth," which is also a Public Holiday, will be occupied by the Bank staff in settling into their new quarters, which will be opened for business on Wednesday.

The details of the transfer have been worked out by Messrs. Palmer and Turner, to whom the complicated move has been entrusted, with the precision of a plan of a war-time attack. Two covered ways, one ten feet wide, for the conveyance of the furniture and fixtures, the other and narrower one as a return gangway for the coolies employed, have been built across the remains of the demolished portion of the City Hall.

At 2 o'clock precisely the big move will begin. Every piece of furniture, every fitting or accessory, has been marked and numbered and a spot marked with a corresponding number in the new premises so that everything may be taken direct to the place it will in future occupy.

Room by room and department by department the transfer will go forward in ordered sequence. The first room cleared will be used as a waiting-room for coolies, where they will remain until required, all possible confusion being thus obviated.

The huge safes containing the Bank's securities and documents were moved during last week-end, steel rollers being employed for the purpose.

The Old Building

The Bank's present building, which is just 50 years old, must be moved to make room for the erection of the magnificent new premises, and the work of demolition will begin as soon as the clearance is complete. This, it is anticipated, will occupy about two months. Hearings and scaffolding have already made their appearance. Two seven-ton cranes will be erected to hasten the demolition and will afterwards be used in the construction of the new building.

Messrs. Logan and Amps, the Bank's architects, have, in erecting and arranging the temporary building, followed, as far as possible, the lay-out of the old premises, so that it should not take long for the customers of the Bank to familiarise themselves with their new surroundings.

There will be one entrance only, in Queen's Road. The Manager's room will be on the ground floor, with a special door for brokers, close to the main entrance. The business now carried on in the Bank Annex will be conducted on the first floor of the temporary building, a lift being provided for customers. The City Hall library will be housed on the second floor.

Temporary strong-rooms have been built in the basement. The work of transferring the Bank's immense stores of silver was completed some time ago, under the care of Bank officials and armed guards.

FIVE KWANGTUNG
BANKS CLOSEDepression Hits Sai Nam
District.

Sai Nam, a city of 50,000 population, 30 miles from Canton, is commencing to feel the effects of the depression that has been sweeping over the rest of the world during the last few years.

Recently, five banks were forced to close their doors, owing to their inability to carry on their normal business transactions. Merchants, both large and small, are badly hit by the slack in business, and many will undoubtedly be forced into bankruptcy if the depression continues.

The price of commodities has dropped considerably. Rice is selling at 10 cents a catty, and chicken has dropped from 80 to 30 cents a pound within the last few weeks. —(Our Own Correspondent).

PASSPORTS
ESSENTIAL
AT WUCHOWRestrictions Affect
Foreign Travellers.ELIMINATING UNDESIRABLES
FROM KWANGSI

A notice has been posted in a conspicuous place on all passenger steamers plying between Hong Kong and Wuchow to the effect that all passengers desiring to go ashore at Wuchow, either as visitors to the city or in transit to other points in Kwangsi Province must carry a valid passport, properly vided.

Police officials connected with the Wuchow Police Department board the steamers as soon as they enter the port, and foreign passengers are requested to fill in a printed blank, which contains a list of questions that have to do with place of birth, age, destination, passport number, place of issuance, name of ship, number of pieces of luggage, and other subjects.

Business men and missionaries travelling in the Province are required to have their passports examined and stamped by the local authorities in most of the larger cities visited.

One of the officers on a Wuchow steamer states that on several occasions foreign passengers have been refused permission to land at Wuchow, as a result of their negligence in not having a valid passport, properly vided. One was permitted to go ashore under protest, accompanied by a police official. It might be said that the utmost courtesy is shown by the Wuchow Police officials, and they are within their rights in requesting travellers to have passports in their possession.

As a result of the many undesirable foreigners that used to pass through the province, the Kwangsi Provincial Government finally put into effect this ruling. Deserters from the French Legion would come down by the way of Nanning through the province of Kwangsi and down through Kwangtung to the coast.

Gypsies, in bands, also used to travel through the province from Wuchow by water to the north-west, where they travelled by caravan to parts unknown. One band, with several children, reaching Poseh, an outpost city in the extreme north-west part of Kwangsi Province. They were stranded there until the merchants raised enough money by contributions to provide them with horses and food and sent them on their way into the west.

Destitute Russians also made Kwangsi a camping ground, taking undue advantage of officials and merchants in every town they visited.

Now, however, all the avenues of entrance into the province are watched, and foreigners entering or travelling in the province must be willing and ready to answer questions and produce a passport when necessity calls for this action. —(Our Own Correspondent).

"MOUNTIES" TRACK TRUANT
LADS

Curiosity Leads To Capture —

Truro, Nova Scotia.

The "Mounties" always get their man—but they had to think of something new in the way of traps to capture five runaway lads from the Truro Training School.

Two officers of the Royal Canadian Mounted Police with an insight into juvenile psychology went into the woods near the school and just stood around whistling. One by one the boys walked into their arms. The "Mounties" had counted on curiosity doing the trick, and they weren't wrong.—Reuter.

MOLLISONS AGAIN FAIL
TO TAKE OFF

(Continued from Page 1).

A non-stop flight to Bagdad would give the Mollisons a new record, exceeding that set August 7 by Paul Codos and Lieut. Maurice Rossi, French fliers, who landed then at Rayak, Syria, some 5,380 miles by air from New York City.

They already hold a number of records for several years of spectacular flying between England and South Africa, Australia, and North and South America.

NEW MINISTER
TO CHINAMessage To The British
Community.

"TO DO MY BEST"

Impressions Of The Hon.
A.G.M. Cadogan

(By O. M. GREEN.)

London, Sept. 3.

The appointment of the Hon. A. G. M. Cadogan as British Minister to China, which has for several weeks been an open secret, was officially confirmed to-day.

I visited Mr. Cadogan to-day at his house at Chalfont St. Peter's, not far from Gerrard's Cross, and had a long conversation with him and Lady Theodosia Cadogan. Although he has never been in China, Mr. Cadogan's long service with the British Delegation in Geneva has brought him into close touch with men of all nationalities, some of whom he will meet again in China. He got to know well Dr. W. W. Yen, now Chinese Ambassador in Moscow, and Dr. Alfred Sze, formerly Minister in London, now in Washington.

Much of the conversation was, of course, about the human side of life in China which is always of special interest to those going to the Far East. Naturally Mr. Cadogan could not make any "statement of policy" as the phrase goes (the idea of such a thing, considered calmly, is slightly absurd) but when I asked him if I might send any message to the British community in China he replied laughingly "Say that in all hopefulness and humility I mean to do my best."

Close Appreciation of Questions. To which as a personal impression I would add that he already appears to have a very close appreciation of the special questions which, as Minister, he will have to meet in China.

If further personal impressions may be allowed without impertinence, there is no doubt that Mr. and Lady Theodosia Cadogan will be well liked in China both by Chinese and foreigners. Mr. Cadogan is a little above middle height, an athletic figure, who looks a good deal younger than his age (not quite forty-nine). His manner is quiet, but very pleasant and sincere, and one might venture to say that he has a mind of his own. I have reason to believe that he has for some time been specially "saved up" for his fitness for China, when he might have been promoted elsewhere. He is a keen golfer, shot and rider, and was delighted to hear that there will be good scope for all these pursuits in China in his leisure hours.

Will Leave Next Year.

Mr. Cadogan has to go abroad again and will then have to put in some time at the Foreign Office. It is unlikely that he and Lady Theodosia will be able to start for China before January. They take with them their eldest daughter, who has lately "come out" and their youngest who is 11 years old.

Lady Theodosia was rather anxious about education for the latter daughter. I assured her that as with most other things China was able to provide of the best in this respect also.—(N. C. D. News).

SWEDISH INVESTOR'S
GESTUREDonation To Colleagues
Of To-Day.

Stockholm.

Alexander Lagerman, who was one of Sweden's most ingenious inventors and constructor of the almost miraculous automatic safety-match-making machine, in remembrance of his own first hard years before his death donated a fund to help future colleagues.

From the proceeds of this fund 6,500 kronor have now been distributed to 10 inventors to facilitate their work in developing promising inventions.

Amongst the inventions found worthy of support from the Lagerman Fund there is an apparatus for making soft water from salt water through an evaporation process, specially intended for ships' life-boats, three new motor constructions, a coupling device for railroad wagons, a gas lighter and a bicycle brake.—Reuter.

Oh yes, I'm quite all right now

IS YOUR HUSBAND tired and irritable in the evening? Sanatogen would work wonders for him in these difficult days. Do not talk about "nerves" to him though, he would probably object to the word. But you will be astonished and pleased to see how—after taking Sanatogen for a few days—he picks up. He soon becomes like his old self again—strong and healthy happy at his work and willing to "go somewhere" in the evening.



"I would never have thought that I could get well so quickly and easily. It's all due to Sanatogen! And to think that only a few weeks ago I felt so tired and listless that I really thought I was getting old."

All those signs of nerves—and who does not suffer from nerves in these days—disappear like snow in the sun when Sanatogen is taken. For Sanatogen is made to strengthen weakened nerves—for more than thirty years it has been known over the whole world as a reliable revitaliser. It must do you good.

Start taking Sanatogen now. Your feeling of irritability and "nerviness" will soon disappear. Your appetite will return and you will enjoy

sound restful sleep. You will no longer feel tired and run-down for Sanatogen will build up a reserve of strength in your body.

Start a course of this famous nerve-food today. The financial outlay is negligible—a few pence a day—particularly when you can win back health and youth.

SANATOGEN

The True Tonic-Food

At all Chemists

"Sanatogen is readily absorbed by the stomach and has an immediate and remarkable effect shown by a steady increase of strength and energy. At the same time the colour is brought back to the cheeks," writes a physician in the "Medical Press & Circular."



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low price!

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...in cigarette enjoyment

BURLEIGH CIGARETTES ARE MADE FROM THE CHOICEST TURKISH AND AMERICAN TOBACCOS BLENDED BY LEAF SPECIALISTS IN THE CORRECT PROPORTION TO GUARANTEE A COOL WELL-BALANCED SMOKE.

"THE BETTER BLEND!"



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AN INFALLIBLE REMEDY FOR REMOVING SCURF AND DANDRUFF, THIS LOTION IS ENTIRELY FREE FROM GREASE AND IS MOST PLEASANT TO USE. TO EACH BOTTLE IS ATTACHED A GUARANTEE THAT IN ANY CASE IN WHICH DR. PAGE-BARKER'S SCURF LOTION FAILS TO ERADICATE SCURF AFTER BEING USED AS DIRECTED, THE PURCHASE MONEY WILL BE REFUNDED WITHOUT QUESTION.

DR. PAGE-BARKER'S SCURF AND DANDRUFF LOTION.

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AT THE

Peninsula Hotel

THE

ROSE ROOM - -

SEASON'S RE-OPENING

SATURDAY

7th

OCTOBER

1933

9 P.M. TILL 2 A.M.

GRAND "GALA-NIGHT"

DINNER DANCE — \$11.00 PER PERSON
WITH THE POPULAR ARTISTES

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THE WORTH SISTERS

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THE HONG KONG & SHANGHAI HOTELS, LTD.

Whiteaways

THE "FROG" AEROPLANE
AN AMAZING SCIENTIFIC TOY.

\$ 7.50 \$ 7.50

FLYING SCALE MODEL AEROPLANE

(Interceptor Fighter Mark IV).

PERFORMANCE

The "F.R.O.G." rises off the ground after a run of about 3 feet; has a normal flying speed of 650 feet per minute — which is almost its true "scale" speed — and is guaranteed to fly a distance of 300 feet. The machine has a ceiling of 70 feet or more.

It can be flown indoors or out.

SIMPLICITY

Anyone, from a child of nine years old upwards — even if they have never seen an aeroplane of any sort before — can obtain perfect flights with "F.R.O.G." aircraft. There is nothing to do but to open the box, fit the wings to the fuselage, give a few turns to the patent winder mechanism, and the model is ready to fly.

WHITEAWAY, LAIDLAW & CO., LTD.

BIRTH

HEIMENDINGER.—On September 28, 1933, at the Country Hospital, Shanghai, to Mr. and Mrs. Julien Heimendinger, a daughter.

The China Mail

Hong Kong, Wednesday, Oct. 4, 1933.

An Appeal To Irish Good Sense.

Mr. De Valera, in a speech at Dundalk, had recourse to his familiar device of discussing Free State politics in terms of Irish resistance to the brutal tyranny of "a powerful Empire." It may be that there is still enough response among Free State electors to this tedious nonsense to enable numbers of them to shut their eyes to the facts of the position in which they stand in the second year of Mr. De Valera's tenure of power. He once boasted, in an unguarded moment, of having fired the first shot in the economic warfare that is devastating his country. But he speaks now of "a deliberate attempt to reduce our people to servitude." That is his way of describing the earnest desire of the British Government to come to a settlement with his own on the matter of the land-purchase annuities; if necessary, by means of reference to an Empire tribunal. He makes much of the point that the British Government has declared that it cannot afford to pay "its solemnly contracted debts to the United States." But the British Government did not begin by refusing to pay a farthing on the ground that the debt was not owing; and it has asked for no more than the re-consideration and re-settlement by agreement that a sane Free State Government could have obtained over a year ago. In drawing this comparison Mr. De Valera is merely killing his own case. It is evident that he sees the best hope of salvation for his Government in maintaining a war-time atmosphere. The Bills, which he is about to introduce in the Dail are designed to do away with the last relics of a formal connection with Great Britain; and no doubt Great Britain will be represented as bitterly resenting those measures, although the Statue of Westminster has freely invested every Dominion with the power to do as much. Again, the new United Ireland party is attacked as a breaking of the national front against the inhuman tyrants across the Irish Channel; though Mr. De Valera still refrains from throwing down the expected challenge to a trial of strength at the polls. It is a

relief to turn from this furious demagoguery to the plain good sense of Gen. O'Duffy's speech. The leader of the United Ireland party lays stress on the severely practical aspects of the situation, declaring that the first task of his party, once it is returned to power, will be to end the disastrous trade war with Great Britain on the basis of an agreement between the two Governments. The latest Free State trade returns have told the story of the ruin gratuitously inflicted on the country's chief industry. A large and profitable commerce has been simply thrown away; a market in which the Irish grazier enjoyed every possible advantage has been sacrificed in order that the Government might have the satisfaction of breaking a pledge, as regards the payment of the land annuities, which its predecessor had honoured scrupulously for ten years. The attempt to build up new trade with Continental countries has been a dismal failure. "Ireland has found no other market," declares Gen. O'Duffy. It is true, on the other hand, that the "small men" and the working class have benefited by the selling in the home market, at rubbish prices, of unexportable cattle, poultry and dairy products. They have not yet felt the worst effects of the trade paralysis; and it is to them that Mr. De Valera looks for his main political support. It is for that reason that he is still credited with the intention of precipitating a new election. What is certain is that the unity now achieved between the elements seeking to save the Free State from complete economic ruin will threaten the Government's position more fatally with every week that passes.

Beneficent Triumphs Of Science.

The popular interest in science, Sir Frederick Gowland Hopkins remarked with some humour in his presidential address to the British Association, is mainly confined to the more romantic aspects of astronomy and physics. What he had to say at Leicester should be read as widely as any of those philosophic speculations on the mystery of the cosmos which have become best sellers, for his subject was the mystery of human life itself, and he has given us a fascinating discussion of modern discoveries of the processes of the body and their bearing on the future of the human race. Those who remember the pugnacious dogmatism of science of last century will be struck by the caution with which Sir Frederick Hopkins draws inferences from an immensely larger knowledge. He is able to explain much that makes up the living man in terms of chemistry, but his insight disavows the old claim that life is the mere product

HERE, THERE and EVERYWHERE

—Greek Coin Find

The finding in a Streatham garden of a silver coin of Antiochus III., a descendant of one of Alexander's generals who ruled in Asia Minor around 200 B. C., is a strange occurrence.

Greek coins circulated freely in the Roman Empire at the height of its power, but if this one was lost by a Roman colonist in Britain it must then have been at least 250 years old and already a collector's piece.

Some of the rarest and most beautiful coins in existence are the gold staters of Alexander and his successors, and the contemporary tetradrachms of the Greek colonies in Sicily.

Actually the oldest coins known date back only to the eighth century B. C. Coins came into use simultaneously in China and Lydia, in Asia Minor, where Croesus is reputed to have been the first king to have his own currency.

Your Daily Smile

GOOD RESULTS

"Did you find a suitable wife through your matrimonial advertisement?"

"Yes, I had so many replies that I had to employ a secretary and I married the secretary."

TRUE TO IT

SHIPWRECKED HUSBAND (who has just found a floating box of food): Hooray! We're in luck! This box is full of food.

WIFE: Yes, Henry, but what food? Remember, I'm on an 18-day diet.

OH, THAT'S IT!

"Thank you very much," said the clergyman as little Georgie handed his offering for the harvest festival. "I must call around this afternoon and thank your mother for those eight beautiful apples."

"Please sir," stammered Georgie, "would you mind thanking her for twelve?"

TACTFUL

LITTLE MAN (in restaurant): Er—excuse me—do you happen to be Clarence Lutz, of Surbiton?

BIG MAN: No, I do not.

LITTLE MAN: Oh, er—well, you see, I do, and that's his new rain-coat you're putting on.

Facts You Did Not Know.

Selections from among 300 different books can be made with a new coin in a slot machine that sells them designed for public places.

Water sprayed on the deposits to dissolve them in a deep salt mine in Germany has converted it into a subterranean crystal palace.

All countries of Europe except Poland, Rumania and Soviet Russia rely chiefly upon imports to supply their petroleum requirements.

of a chemical and physical system. All we yet know of the origin of life, he says frankly, is that we know nothing. Of the processes upon which man's life depends, however, he was able to show that research in his own field of biochemistry has given us a rich store of knowledge which will lead to new power to protect and increase human welfare. The most familiar illustration, for even the nursery has now heard of vitamin, may be the growing enlightenment on the complex needs of the human body in nutrition. "Wiser diet will not only spare us many an ailment, but produce more efficient people. A possibility of infinitely beneficent discovery is foreshadowed in the remark that one of the vitamins has a resemblance to a cancer-forming substance; a small chemical change may transform an agency of life into an agency of death. If that be so the biochemist might learn how to reverse the transformation." It is a conjecture, a dream of the future. That science is already in a position to give invaluable guidance on the management of individual conduct and on social policy is amply established.

A FRIENDLY MARKET IN FINLAND

BENEFICIAL EFFECT OF "BRITISH WEEK"

INTEREST IN BRITAIN'S MANUFACTURES

(By Dingle Foot, M.P.)

Helsingfors, Sept. 8. "Nothing like this has ever happened before in Helsingfors."

That is the opinion, expressed by a leading Finnish industrialist, which appears to be universally held. Indeed, it is no exaggeration to say that the success of British Week, which closes to-morrow, has far exceeded the most sanguine expectations of its promoters in both countries.

It was known, of course, that all the leading shops had arranged for window displays of British goods, that the business community was keenly interested, and that the outlook from a purely commercial point of view was generally favourable. But no one could quite gauge in advance the attitude of the citizens of Helsinki. A race with centuries of experience in the art of passive resistance to its rulers was by no means certain to take kindly to the attempt at a new orientation in commercial and cultural relations.

Dour, stolid, phlegmatic, are the adjectives generally applied to the Finns. They are not a people of easy enthusiasm.

Black Watch Cheered

This apparent reserve was evidenced at the official opening of the Week. A great crowd filled the Senate Square, and even the roofs of the buildings were thronged. Yet the speeches, including that of the President of the Republic, were received in dead silence. It was not until the end of the ceremony, when the pipers of the Black Watch in Highland costume swung across the front of the square, that the applause began.

Once having started, it has continued. The Black Watch has been the great attraction, the Opera House being crowded every night to hear the playing of the "snick-pip." England has come a good second with her folk dancers, her flying boats, and her teams of athletes and tennis players. There is no doubt that the "Week" has stimulated a lively interest both in British manners and British goods.

It is natural to draw a comparison with the British Week in Copenhagen eleven months ago. The Danish effort was on a far larger scale. For historical reasons it was to be expected that ceteris paribus the Danes would prefer to make their purchases from the United Kingdom.

With the Finns the exact opposite is the case. In the fratricidal conflict between Whites and Reds which divided Finnish people in the first four months of 1918, when Helsingfors was held by a Revolutionary Committee, with Bolshevik support, it was the Germans who came to the aid of the Constitutional forces and assisted Gen. Mannerheim to retake the capital and pacify the insurgent south and east.

Moreover, when on Dec. 6, 1917, the Diet proclaimed the independence of Finland, recognition by Germany was immediate, while that by Great Britain was withheld until well on in the following year. So strange was pro-German sentiment that in 1918 the throne of Finland, left vacant at the abdication of the Tsar, was offered to Prince Frederick Charles of Hesse.

Recent years, however, have seen considerable abatement of the Finlander's pro-German sympathies. This is largely due to the unwillingness of the Germans to provide a market for Finnish goods, and to the raising of German tariffs against the Finns in defiance of treaty undertakings.

And there is no doubt that the trend of German politics in the last twelve months has widened the gulf. The Finns, who have been surprisingly successful in the art of representative government, view Hitlerism with profound distaste. All of which has strengthened the tendency to look towards the United Kingdom.

"The British island state," said one of the leading newspapers at the beginning of the week, "with its democratic form of government, its implicit respect for liberty and individuality, its regard for tradition and its dislike of sudden change, stands out in the fluid conditions in which we live as the champion above

all others of calm moderation and restraint in different spheres of human life."

The details of the trade agreement between the United Kingdom and Finland are not yet known. But it is certain that the Finns will undertake to purchase by far the larger part of their coal from Britain.

It is also probable, I understand, that the treaty will include a number of those agreements arrived at between trading organisations themselves, but officially noticed and approved by the Governments concerned, which were a feature of the earlier Scandinavian treaties. The Finlanders are particularly well fitted to enter into this kind of negotiation, as in Finland the association between politics and business is extraordinarily close.

Few Wealthy Finns

The Finnish delegate to the World Economic Conference was Dr. Henrik Rannan, who is not even a member of the Government, but simply a spokesman of the business community. And in the treaty talks which have been taking place this summer in London the same novel expedient was tried. The delegation of three which came to London to confer with members of the British Government included not a single politician, but consisted of representatives of three chief Finnish industries, timber, dairy farming, and shipping.

It will be a long time before Finland becomes an extensive market for luxury goods. The number of wealthy Finns is extremely few, and the general standard of living is still much lower than in the other Baltic countries. But in other directions the possibilities are considerable.

The British motor industry in particular should derive substantial benefit from the new determination of the Finns to purchase from their best customers. There is scarcely a single new car to be seen in the streets of Helsingfors, and the great majority are several years old. The reason is that Finland, con-hagen eleven months ago. The financial difficulties and a temporarily unbalanced Budget, has for some years past been endeavouring to strengthen her financial position by living as a nation within her means.

(Continued on Page 11).

LOCAL ROTARY CLUB MEETING

Noted Welsh Musician Talks Of Wales.

DR. VAUGHAN THOMAS

"The Principality of Wales" was the subject of an interesting talk given by Dr. Vaughan Thomas, the noted Welsh musician, at yesterday's meeting of the Rotary Club. Rotarian T. B. Wilson presided, and guests welcomed were Messrs. T. Hill and T. Collins (Manila), Edward Shim (Canton), D. L. Strellett, J. Ralston, J. Van Severter, Carl Hess, D. Davies, and D. L. Morgan.

The chairman expressed regret at the resignation of Rotarian T. Yamamoto, manager of the N.Y.K., who has been transferred to Shanghai.

The chairman also conveyed greetings to the club from Rotarians S. C. Wilson, of new South Wales and E. A. Watchorn, of Tasmania.

Dr. Thomas traced the history of the Principality from its earliest days down to the present, referring to the still-existing signs of the Roman occupation, the Norman conquest, with its legacy of wonderful castles, to be found all over the country, and the ancient art and culture of the Welsh people, which had been kept alive throughout the ages.

A hearty vote of thanks, proposed by the Rev. E. G. Powell, was accorded the speaker.

RICKSHA COOLIE ASSAULTED

Broker Admits Being "A Little Drowsy."

FINED AND BOUND OVER

Mr. John Castillo, broker, was brought before Mr. Schofield at the Central Police Court this morning, charged with assaulting Tsao Kau, a ricksha puller, at Queen's Road East yesterday.

The defendant employed complaint at Chater Road and at the end of the journey, it was alleged, instead of paying his fare struck the complainant on the head with his umbrella.

Inspector Dick said that the defendant, when brought to the station, was slightly under the influence of liquor.

Defendant expressed his regret and said that he was a little drowsy and did not know what he was doing.

He was fined \$5 for the assault and bound over in a sum of \$50 for six months, being also ordered to pay \$2 compensation to the complainant.

THIEF ON BOARD DOLLAR LINER

Passenger Loses Two Bank Drafts.

FILIPINO SENTENCED TO SIX WEEKS' GAOL

Delapin Frans, a Filipino salesman, was charged before Mr. Balfour at the Central Police Court this morning with unlawfully receiving two bank drafts, of \$200 each, on the Nederlandsche Indische Handelsbank, Hong Kong, the property of Kwan Sheng Hoi, an artist, residing at the Luk Kwai Hong Boarding House, Hong Kong.

Accused was further charged with obtaining \$15 from So Yuk Chi, a salesman of the Leong Sing Jade Shop, 48 Queen's Road Central, by pretending that one of the drafts was his property, with signing it without authority in the name of Hong Yick Lean, and with uttering the draft.

The defendant pleaded guilty to the second charge but not guilty to the remaining three.

Kwan Sheng Hoi, the complainant, stated in evidence that he lost the two drafts while on the "President Coolidge" on October 1, the day before the ship arrived in Hong Kong. He reported the loss to the Captain and a general notice was issued on board notifying the loss of the drafts.

On his arrival at Hong Kong he immediately reported the loss, requesting the Bank to stop payment of the drafts. The same day he was called to the Bank where he was shown the two drafts, one of which had been endorsed with the name of the drawer, Hong Yick Lean, his father-in-law.

The accused was found guilty on all counts and sentenced to six weeks' hard labour on each, the sentences to run concurrently.

NANCHANG OFFICERS ARRIVE

C. Johnson And A. D. Blue On Way To London.

W. E. HARGRAVE NOW IN HONG KONG

Mr. Clifford Johnson, Chief Officer, and Mr. A. D. Blue, Second Officer, of the s.s. Nanchang, arrived from Shanghai this morning by the Blue Funnel liner s.s. Philoctetes.

It will be recalled that Messrs. Johnson, Blue with Mr. W. E. Hargrave, Second Officer, were taken captive when the s.s. Nanchang while at Newchwang Bar on March 8, was boarded by pirates.

After five months of captivity in Manchuria, during which they were in the hands of several bandit chiefs, their release was finally secured on September 7, by Captain Obata, of the Japanese Gendarmierie of Newchwang, who brought them to Panshan. A British destroyer took them to Shanghai from Panshan.

Mr. W. E. Hargrave arrived in the Colony on September 27, and is staying in the Colony for a short period of leave.

Messrs. Johnson and Blue will resume their journey to London at 5 o'clock this evening by the Philoctetes.

CHINA'S FINANCIAL DIFFICULTIES

Result Of Japanese Invasion.

\$100,000,000 CUSTOMS TREASURY LOAN

Nanking, To-day.

How difficult is the financial plight in which the Central Government finds itself was revealed in a detailed memorandum submitted to the Executive Yuan yesterday by Mr. T. V. Soong, the Finance Minister, relative to his proposal for the flotation of \$100,000,000 worth of Customs Treasury Notes, which will be secured on the increased customs rates recently promulgated and will carry a monthly interest of 5 per cent.

He said that the balance of the national budget had been upset since the Japanese invasion of Jehol, which necessitated the appropriation by the Central Government Treasury of heavy amounts to meet the extraordinary military expenses. Solely on this score, the Central Government's total expenditure in the period from March to July was \$49,000,000 higher than the normal estimate of \$18,000,000 for each month.

Moreover, the financial position was rendered more difficult by the fact that, during and after the campaign of resistance to the Japanese invasion in the North, revenues in the war-affected areas considerably fell off.

The Finance Minister also said that during his stay in Shanghai recently, he had consulted with the leading bankers in regard to the proposed Customs Treasury Loan. Happily the bankers, who had complete confidence in the Government's ability to maintain its credit, were willing to give unreserved support to the flotation of the Loan which would be fully repaid in a period of twelve and a half years from now. — Central News Agency.

WATCHMAN ASLEEP ON DUTY.

Caught Ten Times By Inspector.

FINED \$20.

Katar Singh, a private watchman employed by the Paris Silk Store, Queen's Road Central, was fined \$20 by Mr. Schofield at the Central Magistracy this morning for being asleep while on duty.

Sergeant Wynyard said that he had found the defendant asleep on some occasions since the summons was issued. "His case seems a hopeless one," he said.

The defendant pleaded guilty and said that he had been on duty for a long stretch without sleep.

MOON FESTIVAL Chinese Celebrate Occasion To-day.

To-day in the old Chinese calendar is August 15, and in every Chinese home throughout China the Chinese are celebrating the Festival, one of the most important holidays during the year. During the past few days moon cakes have been exchanged among Chinese families.

Most of the schools in Hong Kong are closed to-day to allow the children a holiday to gather at the traditional family feast.

The tradition of the Moon Festival has a long history, starting from the Han dynasty.

DOLLFUS' INJURIES NOT DANGEROUS

(Continued from Page 1).

Mr. Ramsay MacDonald telegraphed to Dr. Dollfuss as follows: "Much shocked to hear of the attack on Your Excellency's life, and I am much relieved to see the later report that your injuries are slight. Please accept my most sincere congratulations on your escape." — British Wireless Service.

CHINA HIGHWAY SYSTEM

Reported Appointment Of American Expert.

FUNDS FOR BUILDING OF 22,000 MILES

Albany, N.Y.

It is reported in reliable circles here that Col. Frederick Stuart Greene, commissioner of public works for the State of New York, has been asked by the Government of China to supervise the construction of an elaborate system of highways.

The report, which was carried in one of the local daily papers, was to the effect that the Nanking Government had arranged to provide ample funds for the construction of 22,000 miles of modern durable roads and that Col. Greene had been asked to help in producing the plans for a complete road system as well as to oversee the work.

Col. Greene declined to comment on the report and this was taken in most quarters to mean that he had received such an invitation from Nanking.

Col. Greene is a well known road and general construction engineer and has been responsible, in a great measure, for the existing system of highways in New York. He was first appointed commissioner of highways in New York in 1919 and, except for a brief period during which he was associated with a private engineering company in the construction of piers, he has been in charge of the state's roads.

At present, Col. Greene is engaged on a state highway project that will cost approximately \$340,000,000, half of the amount being provided by the Federal Government as an unemployment relief measure.

It was said in the offices of the Governor, Mr. Albert Lehman, that, if such an invitation were extended by China, Col. Greene might obtain leave but attaches refused to confirm the report. In other offices, however, it was pointed out that the building of 22,000 miles of good roads would require the services of an engineer for several years. — United Press.

BLASTING WITHOUT PROPER CARE.

Large Stone Blown 200 Yards.

OFFENDER FINED \$250

Yu Kee, a contractor, was fined \$250 by Mr. Schofield at the Central Police Court this morning for failing to take proper precautions while blasting at Morrison Hill, Happy Valley, on September 23.

Sergeant Dambrowsky said that at 4.30 p.m., as a large number of people were returning from the races at Happy Valley, a large piece of granite was blown from Morrison Hill to Morrison Gap Road, a distance of 200 yards. When he visited the scene of the blasting he found that the usual protection cover had not been placed over the stone.

The defendant said that his folk had placed the cover but that it had been blown off by the explosion.

CHEER-O CLUB FUND

Donations Now Total \$9,280.

The following donations to the Cheer-O Club Fund have been received:—

| | |
|--------------------------------|--------------|
| Hon. Mr. C. G. Alabaster, K.C. | 100 |
| Hon. Mr. A. E. Wood | 100 |
| Mr. Hang Shing | 500 |
| Mr. L. G. Bird | 100 |
| Mr. P. C. Potts | 50 |
| Mr. and Mrs. R. Pestonji | 50 |
| Mr. and Mrs. B. C. Randall | 10 |
| Mr. Chi Yu-pah | 10 |
| Mr. and Mrs. J. Litton | 10 |
| Previously acknowledged | 8,280 |
| Total to date | 9,280 |

CATHEDRAL FUND.

Donations Now Total \$3,295.

The following donations to St. John's Cathedral Restoration Fund have been received:—

| | |
|-------------------------|--------------|
| A. J. B. | 10 |
| A. H. Cobb, Manila | 10 |
| Mrs. Edgar Davidson | 50 |
| Previously acknowledged | 3,225 |
| Total to date | 3,295 |

To-Day's Short Story.

THE BAD LANDS

By John Metcalfe.

It is now perhaps fifteen years ago that Brent Ormerod, seeking the rest and change of scene that should help him to slay the demon neurosis, arrived in Todd towards the close of a mid-October day.

A decrepit fly bore him to the one hotel, where his rooms were duly engaged, and it is this vision of himself sitting in the appalling vehicle that makes him think it was October or thereabouts, for he distinctly remembers the determined settling down of the dusk that forced him to drive when he would have preferred to follow his luggage on foot.

He decided immediately that five o'clock was an unsuitable time to arrive in Todd. The atmosphere, as it were, was not receptive. There was a certain repellent quality about the frosty autumn air, and something peculiarly shocking in the way in which desultory little winds would spring up in darkening streets to send the fallen leaves scurrying about in hateful, furtive whirlpools.

Dinner, too, at the hotel hardly brought the consolation he had counted on. The meal itself was unexceptionable, and the room cheerful and sufficiently well filled for that time of year, yet one trivial circumstance was enough to send him upstairs with his temper ruffled and his nerves on edge. They had put him to a table with a one-eyed man, and that night the blank eye haunted all his dreams.

But for the first eight or nine days at Todd things went fairly well with him. He took frequent cold baths and regular exercise and made a point of coming back to the hotel so physically tired that to get into bed was usually to drop immediately into sleep. He wrote back to his sister Joan, at Kensington, that his nerves were already much improved and that only another fortnight seemed needed to complete the cure. "Altogether a highly satisfactory week."

Those who have been to Todd remember it as a quiet, secretive watering-place, couched watchfully in a fold of a long range of low hills along the Norfolk coast. It has been pronounced "restful" by those in high authority, for time there has a way of passing dreamily as if the days, too, were being blown past like the lazy clouds on

the wings of wandering breezes. At the back, the look of the land is somehow strangely forbidding, and it is wiser to keep to the shore and the more neighbouring villages. Salterton, for instance, has been found quite safe and normal.

There are long stretches of sand dunes to the west, and by their side a nine-hole golf-course. Here, at the time of Brent's visit, stood an old and crumbling tower, an enigmatic structure which he found interesting from its sheer futility. Behind it an inexplicable road seemed to lead with great decision most uncomfortably to nowhere. . . . Todd, he thought, was in many ways a nice spot, but he detected in it a tendency to grow on one unpleasantly.

He came to this conclusion at the end of the ninth day, for it was then that he became aware of a peculiar uneasiness, an indescribable malaise.

This feeling of disquiet he at first found himself quite unable to explain or analyse. His nerves he had thought greatly improved since he had left Kensington, and his general health was good. He decided, however, that perhaps yet more exercise was necessary, and so he walked along the links and the sand dunes to the queer tower and the inexplicable road that lay behind it: three times a day instead of twice.

TO-MORROW'S STORY

To-morrow's story will be "Nobody's House," by A. M. Burrage.

His discomfort rapidly increased. He would become conscious, as he set out for his walk, of a strange sinking at his heart and of a peculiar moral disturbance which was very difficult to describe. These sensations attained their maximum when he had reached his goal upon the dunes, and he suffered then what something seemed to tell him was very near the pangs of spiritual dissolution.

It was on the eleventh day that some faint hint of the meaning of these peculiar symptoms crossed his mind. For the first time he asked himself why it was that of all the many rambles he had taken in Todd since his arrival each one seemed inevitably to bring him to the same place—the yellow sand dunes with the mysterious looking tower in the background. Something in the bland foolishness of the structure seemed to have magnetised him, and in the unaccountable excitement which the sight of it invariably produced, he had found himself endowing it with almost human characteristics.

With its white nightcap dome and its sides of pale yellow stucco it might seem at one moment to be something extravagantly ridiculous, a figure of fun at which one should laugh and point. Then, as likely as not, its character would change a little, and it would take on the abashed and crestfallen look of a jester whose best joke has fallen dead flat, while finally, perhaps, it would develop with startling rapidity into a jovial old gentleman laughing madly at Ormerod from the middle distance out of infinite funds of merriment.

Now Brent was well aware of the dangers of an obsession such as this, and he immediately resolved to rob the tower of its unwholesome fascination by simply walking straight up to it, past it, and onwards along the road that stretched behind it.

It was on the morning of one of the last October days that he set out from the hotel with this intention in his mind. He reached the dunes at about ten, and plodded with some difficulty across them in the direction of the tower, he neared it his accustomed sensations became painfully apparent, and presently increased to such a pitch that it was all he could do to continue on his way.

He remembered being struck again with the peculiar character of the winding road that stretched before him into a hazy distance where everything seemed to melt and swim in shadowy vagueness. On his left the gate stood open, to his right the grotesque form of the tower threatened. . . .

(Continued on Page 10).

BERWICK ARRIVES FROM NORTH.

Suffolk Leaves For Exercises.

H. M. S. Suffolk, of the Fifth Cruiser Squadron, left Hong Kong this morning for exercises at Tolo Harbour and is expected to return to port on Friday.

H.M.S. Berwick, also of the Fifth Cruiser Squadron, arrived in Hong Kong at 9.15 this morning from the North.

LINCOLNS PRIVATE SENTENCED.

Shumshupo Court Martial Verdict.

Pte. James Johnson of the Lincolnshire Regiment was sentenced to 42 days' detention, at a recent Court-Martial at Shumshupo Camp, for failing to obey an order to attend a defaulters' parade and using insubordinate language to a superior officer.

The verdict has received confirmation by the G.O.C.

THEFT OF BRASS FROM TAIKOO.

Dockyard Coolie Fined \$25.

A fine of \$25 in default one month's hard labour, was imposed on Tsui Heung, a coolie employed at Taikoo Docks by Mr. Schofield at the Central Magistracy this morning for stealing four pounds of brass plates from the dock premises.

The accused attempted to conceal the plates by tying them to his legs, but was stopped at the dock exit.

Confidence

is not permanently attained by flaring advertisements which unscrupulously promise more than they can keep, but can only be achieved through the quality of a product. Do not listen to persuasive words to buy preparations from an obscure origin. Do not forget that your health is endangered. Place full confidence in a product which has been found very useful for more than 30 years.

Bayer's Aspirin

does not harm heart or kidneys, is entirely innocuous and will also quickly help you to overcome colds, fever, influenza, rheumatism, headache etc.

Each original packing and tablet bears the well-known trademark the "BAYER CROSS"



Beware of imitations!

KING OF THE AIR-CONDITIONED THEATRE

COMMENCING FRIDAY, 6th OCT.

A MUSICAL COMEDY

GRACIOUSLY PATRONISED BY THEIR MAJESTIC THE KING AND QUEEN.

"THE GOOD COMPANIONS"

BASED ON J. B. PRIESTLEY'S FAMOUS NOVEL.



With

JESSIE MATTHEWS

EDMUND GWENN — MARY GLYNNE

A. W. BASKCOMB — JOHN GIELGUD,

A GAUMONT BRITISH PICTURE.

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A PUNCH THAT NEARLY RUINED ME

*American Negro Within
Ace Of T.K.O.*

Reggie Meen No Match

*By
Primo Carnera*

(Heavyweight Champion Of The World.)

THE Heavyweight Champion of the World continues his amazing life story to-day by telling of his arrival in the United States and his early fights there. A big negro, Roy Ace Clark, landed a punch in a fight at Philadelphia which nearly ruined Carnera's ring ambitions. But the Italian giant won through and went on to gain the championship of the world. Yet five years ago he was a penniless, hungry wanderer.

I SHALL never forget the day I first arrived in New York. I had been told on the voyage across the Atlantic that a Mr. William Duffy was arranging matches for me in the States, and I was looking forward to getting busy.

After my fights with Young Stribling in London I realised as well as any one that if I was superhuman in physique I had much to learn about what they called "ring technique."

Big George Godfrey

We reached New York Harbour on December 31, 1929. There was quite a crowd at the pier that New Year's Eve.

Among the first to welcome me was big George Godfrey, the famous negro heavy-weight, of whom we had heard much in Paris and London.

He was not as tall as I, but he did seem as heavy. In fact, he looked fat, and I was soon to learn that easy living had taken much out of George, although, when he wanted to, he was still a formidable fighter—as I later learned personally, for at least three rounds.

But I am getting ahead of my story.

In addition to Godfrey, another great pugilist—Gene Tunney, the retired world's champion—shook hands with me at the pier.

He was there to welcome another party, but he most graciously greeted me, too. I will not forget his courtesy. I still think it a good omen that I met such a great boxer and champion upon coming ashore in the United States.

And then, for the first time, too, I met American Pressmen and photographers, who were so busy focusing on my feet.

Soon after their work was published I was called "Fiddle Feet," "Satchel Feet," "Bootsy," etc., in the newspapers. Old shoes of mine were put in store windows, babies were cradled in them.

Thus Primo became famous for his feet—at least, so far as American humour-lovers were concerned. Soon came my ring debut in Madison-square Garden in January 1930.

Police actually had to force a way for me through overflowing crowds outside Stillman's "Gym" in New York City, where I trained every afternoon.

Publicity Pulls.

The papers were full of my feet and fists, and other giant lore, and while nearly all this publicity was what you call "kidding," it attracted so much mob interest that the Garden was packed when I leaped over the top rope to box Big Boy Peterson, reputed then to be a fair trial horse.

But he made a most feeble showing against me, going down and out after I had hit him a few hard belts.

The next day nearly all the New York newspapers severely criticised the bout as a "fake"—and that was the start of a lot of similar blarney.

I can pledge my word that there was no "fixing." Green as I was in 1930, there was no need to make my opponents quit, because I could have hammered such battlers as Big Boy Peterson to defeat, anyway.

Many of them, I am sure, I did stop quickly and fairly; but scandal naturally spread because of the many one and two round knock-outs, most of which bouts were about as easy as light training camp sparring work-outs, except—I was always leveling to win as quickly as possible.

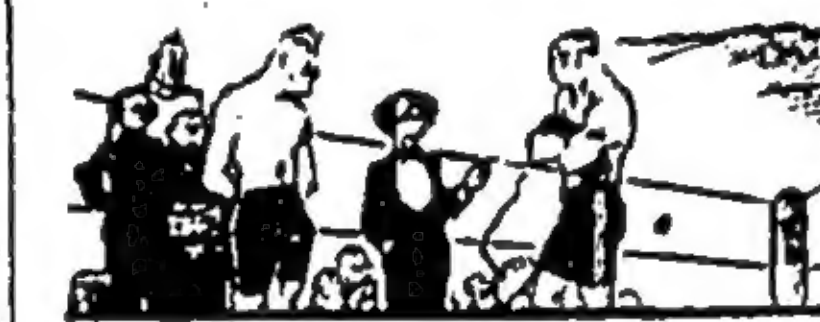
And so, following Peterson, Elzior Rioux, Cowboy Bill Owens, Buster Martin, Jim Sigman, Mountain Erickson, and Farmer Lodge were punched out or passed out in a round or two, until that most interesting night (for me) on March 3, when I met Roy Ace Clark at Philadelphia.

Clark, a negro, all but ruined my first American tour through giving me a black eye—the biggest, perhaps, that ever closed a human eye.

My Mistake.

Ace landed that damaging punch early in the fifth round and I made the mistake that many boxers do of blowing my nose to clear the vision.

That only increased the swelling, so that when the bell sounded and I went to my corner, Mr. See looked aghast.



A club doctor and one of the boxing authorities were threatening to stop the fight because they feared my eye would burst, but Mr. See pleaded with them and—then told me that I must stop Clark in the next round!

So I tore into the negro, putting everything I had in three body smashes. I knew Ace was tired, and those blows did the trick.

He collapsed and was counted out. Had he been able to open my big eye, or had I failed to stop him in the sixth, Ace would have had a technical K.O. over me, and that would have been a great setback just then.

Ever since, some critics insist that Clark should have beaten me.

Where Are They?

I certainly doubt that, but surely he gave me one black eye that "protruded like a lobster's," as Mr. See said. . . . Ah, the woods seem full of men who could have licked Carnera! If they could—where are they to-day?

After that Philadelphia black eye—and I remember Ace Clark by that—I bowled over Sully Montgomery, Chuck Wiggins, Frank Savita, George Traffon, Jack McAuliffe, and Neil Clisby in one-two round order, while Press protests grew terrific over my quick victories.

Most of the opposition were green, strong boys or shop-worn veterans, it is true. Even if they tried their best, I am sure I could have beaten them down.

And what travelling I did. New York, Buffalo, Chicago, St. Louis, Kansas City, Jacksonville, Omaha, Denver, Los Angeles, San Francisco, and other cities that just now slip my mind were visited by me during the first five months of 1930.

Finally, in April, I ran into a great mess of trouble at Oakland, Cal., when I boxed a man who called himself Maurice Chevalier, also

**YOUNG STRIBLING SUCCUMBS
TO INTERNAL INJURIES**

**MOST SCIENTIFIC HEAVYWEIGHT
BOXER IN 20 YEARS**

Macon, Georgia, To-day.
Considerable gloom passed over boxing circles last evening when it was heard that Young Stribling, the finest scientific heavyweight boxer in the last twenty years, had succumbed to internal injuries sustained in his road accident on Monday. Stribling, the "Pride of Georgia," won a decision against Primo Carnera on a foul in Paris, but was beaten by Max Schmeling in his attempt on the world championship.—Reuter.

known as "Bombo." As usual, "set-up" was the cry in the newspapers.

It was an open-air arena, and light rain fell throughout the bout. In the first round I slipped, but fortunately did not twist my ankle.

My corner cautioned me to be careful with my footwork, so I boxed "Bombo"—as carefully as I then knew how—right up into the sixth round, when I pounded him to the floor.

Called A Fake.

He took the count, of nine; then arose. Suddenly a towel shot into the ring from his corner, much confusion and terrific booing resulting when the negro was called the loser on a technical K.O.

The next day the papers fairly shrieked "fake." I felt terribly bad myself over the queer ending of that bout, which I certainly was winning when the towel was tossed so mysteriously after "Bombo" got to his feet.

An investigation followed, the boxing authorities putting a ban on me, and most other States in America soon did the same.

Personally, I convinced the investigators that I had nothing to do at all with the towel-tossing, but my managers were suspended and so was I.

But I kept on my itinerary, working in States that had not yet prohibited my exhibitions. I stopped Sam Baker, "K.O." Christner and two or three others in from one to four rounds, and then faced what critics said should be my first real test in America—the Godfrey match.

And until Black George fouled me badly in the fifth round, the Philadelphia bout on June 23, 1930, was a real fight, indeed.

Best I Had Met.

Outside Stribling, perhaps, Godfrey easily was the best boxer I had yet faced, and during four rounds we exchanged many heavy blows before a huge crowd in the ball park.

We battled rather fast, too, and the fans seemed pleased until the negro hit me twice (very hard) in the groin, causing me to collapse from pain and temporary paralysis.

Soon afterwards, Godfrey was fined and suspended for a long time because of what the boxing board declared were "deliberate fouls."

* * *

Back to America to meet Maloney; I feel like quitting; Sharkey match arranged.

**Baer Offered
\$20,000 to fight
McCorkindale**

Los Angeles, Sept. 24.
Max Baer of California, foremost heavy-weight challenger, has been offered \$20,000 to fight Don McCorkindale, South African champion, in a 10-rounder at Dreamland Park.

Babe Culman, matchmaker and American representative of McCorkindale, explained to Baer's manager, Ancil Hoffman, that the African heavy would be a great drawing card because of his recent victory in Europe over Larry Gains, Canadian heavy.

Gains was the same lad who pounded Primo Carnera of Italy, present champion, to submission last year in London. Baer is expecting a championship bout with Carnera.—United Press.

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Sporting Page

CANTON WITHOUT BEST SWIMMER AGAINST H.K.I.A.S.A. TO-NIGHT



SHANGHAI TO PLAY VICTORIA THIS AFTERNOON

Match Against Recreio Cancelled.

WEATHER ALTERS PROGRAMME

The Shanghai Interport Lawn Bowlers were disappointed yesterday when rain caused the abandonment of their first official match of the tour against Victoria on the Civil Service green.

This game, which will, however, be played today, the match against the Club de Recreio having been cancelled.

The Shanghai team who have won only two of their four games and who are 12 shots down to date, remained at the Civil Service Cricket Club yesterday for tea and a game of bridge.

Among those present yesterday was J. E. Harvey, who played No. 2 to R. C. Aitkenhead when Shanghai beat Hong Kong by 31 shots to 17 on the Craigswater green in 1927. He is returning to Shanghai from Home leave.

The following are the links for today's match, which commences at 3 p.m. on the Civil Service green:

Shanghai: W. A. Bailey, T. G. Main, C. Richards, J. M. Lopes (Skip).

Victoria: D. Peoples, H. Reer, A. R. Clarke, A. W. Grimmitt (Skip).

Mr. A. O. Brown, a former President of the L.B.A. and an enthusiastic member of the Civil Service Cricket Club, will umpire the match.

HOCKEY.

Y.M.C.A. AVENGE DEFEAT.

St. Andrew's Beaten By Two Goals.

THE Y.M.C.A. avenged their former hockey defeat at the hands of the St. Andrew's Club yesterday when they beat the Saints by two clear goals after leading by a goal at the interval at King's Park yesterday.

In their first encounter the Saints beat the "Y" by the odd goal in three on the Marine ground. Geoffrey Lammert, the well-known Interport rugby player, scored both goals for the "Y".

Recreio Team v Jats

The following will represent the Club de Recreio in a friendly match against the 37th Jat Regiment on Friday, on the Marina Ground at 5.10 sharp.

A. M. da Silva, A. A. dos Remedios, P. N. da Silva; P. M. N. da Silva, W. Reed, A. J. Basto; C. D'Almeida e Castro, J. Goncalves, A. M. Xavier, H. A. Alves and P. J. Remedios.

MAMAK HOCKEY GAME TO-DAY

Signals Meet Medicals At U.S.R.C.

THOUGH beaten by three clear goals in their opening fixture against the C.B.A. the Royal Corps of Signals are expected to show an improvement in their Mamak Hockey Tournament game against the Medical Corps. on the U.S.R.C. ground at 4.45 p.m. this afternoon.

R.C.S.: Cross, Martin, Whitehead, Austin, Smith, Dillley, Bryce, Neale, Cord, Convey, and Fielding, Reserve—Buttery.

R.A.M.C.: Poole, Lane, Gourley, Neale, Tidy, Smith, Barry, Padley, Colledge, Carson and Farry.

Measrs. J. T. K. Ollcharist (St. Andrew's) and P. J. Naidu (K.I.T. C.) will have charge of the game.

CHINESE B.C. AQUATICS

Miss Chan Yuk Fai Makes Clean Sweep.

EUROPEAN "Y" WIN RELAY IN GOOD TIME

Championships Concluded

The annual Swimming Championships of the Chinese Bathing Club were brought to a conclusion last night before a large crowd of spectators at North Point.

The outstanding feature was the success of Miss Chan Yuk-fai, who made a clean sweep of all the championships in her section to repeat her last year's performance.

The European Y.M.C.A. Relay team again won the Invitation 200 Metres Relay, averaging a little over 32-2 5 seconds per man.

At the conclusion of the gala, Mrs. Kwok Chan, wife of the Chairman of the Club, distributed the prizes.

Special awards were made to Mr. Leung Hoi for valuable services rendered to the Club in the Sampan Section, to Mr. Yeung Wai-lim, and to Miss Leung Yuk-chen, for marked progress in swimming during the 1933 season.

The following were the results:

Men's Boat Race:
1. Chinese Bathing Club
2. Chinese Civil Servants' Swimming Club
3. South China A.A.

Ladies' Boat Race:
Won by the Chinese Bathing Club
Men's 50 Metres Free Style Championship:
1. Tsang Ho-fook
2. Wong Yat-hung
3. Tung Po-ehung
Time 30 sec.

Boys' (Under 4 feet 10 inches) 50 Metres Free Style:
1. Chan Chiu-nam
2. Wong Yeh-chiu
Time 44-2/5 sec.

Ladies 50 Metres Free Style Championship:
1. Miss Chan Yuk-fai
2. Miss Leung Yuk-chen
3. Miss Chan Fung-hing
Time 42 sec.

Men's 100 Metres Back Stroke Championship:
1. Wong Yat-hung
2. Tsang Ho-fook
3. Yeung Wai-lim
Time 50-3/5 sec.

Ladies 100 Metres Back Stroke Championship:
1. Miss Chan Yuk-fai
2. Miss Chan Fung-hing
3. Miss Leung Yuk-chen
Time 1 min. 54-4/5 sec.

Men's 50 Metres Free Style Handicap:
1. Chan Shiu-king
2. Pun Kim-hung
3. Wong Yat-hung
Time 53 sec.

Ladies 50 Metres Free Style Handicap:
1. Chan Shiu-king
2. Miss Leung Yuk-chen
3. Miss Chan Yuk-fai
Time 47 sec.

Throwing the Polo Ball Championship:
1. Lau Yam-chung
2. Chan Tze-ching
3. Ng Wah-chai
Distance—54 feet 8 inches.

Men's 200 Metres Invitation Relay Race:
1. European Y.M.C.A.—R. B. Wood, H. Lange, E. W. Ralston and A. G. Donn
2. Chinese Bathing Club
3. Chinese Civil Servants' Club
Time 2 min. 9 sec.

Ladies 200 Metres Invitation Relay Race:
Won by the Chinese Bathing Club.
Men's 100 Metres Free Style Championship:
1. Ng Wai Chan
2. Tsang Ho-fook
3. Wong Yat-hung
Time 75-3/5 sec.

Ladies 100 Metres Free Style Championship:
1. Miss Chan Yuk-fai
2. Miss Leung Yuk-chen
3. Miss Chan Fung-hing
Time 55 sec.

Men's 200 Metres Breast Stroke Championship:
1. Yeung Wai-lim
2. Wong Yat-hung
3. Tsang Ho-fook
Time 3 mins. 20 sec.

Ladies 200 Metres Breast Stroke Championship:
1. Miss Chan Yuk-fai
2. Miss Leung Yuk-fong
3. Miss Leung Yuk-chen
Time 3 mins. 59-2/5 sec.

Men's 400 Metres Free Style Championship:
1. Yeung Wai-lim
2. Wong Yat-hung
3. Tsang Ho-fook
Time 8 mins. 45-2/5 sec.

Men's Diving Championship:
1. Ho Shu-um
2. Tong Po-ehung
3. Wong Yat-hung

Shanghai Interporters In Manila

Two Olympic Stars Competing.

TEAM TO BE KEPT FIT FOR FINAL DISPLAY AT V.R.C.

(By CRAWL)

The Shanghai Foreign Y.M.C.A. Interport swimming team are expected to arrive in Manila this evening on board the s.s. President Coolidge.

They will meet a combination, representative of the Navy and Army and Civilian Young Men's Christian Associations in the first of a series of aquatic events at the Army and Navy Pool tomorrow evening.

On Friday evening, the Shanghai visitors will meet an All-Filipino team, which will probably include Idefonso and Ali, who represented the Philippine Islands in the 1932 Olympic Games at Los Angeles.

Interviewed on Monday night, Mr. Chester M. Tobin, manager of the Shanghai team, said the probable composition of the team would be Hadley for the 50, 100 and 440 Yards; J. Coon, the seventh man, for the 100 Back Stroke and 220; A. Logan for the 100 and 440; E. McAllister for the 100 Breast Stroke and the 220; R. R. Duell for the 100 Breast Stroke and the Diving; R. Moffett for the 100 Back Stroke; and O. Brosseau, the youngest Interporter, for the Diving and the 50 Yards.

With the exception of the Medley Relay and Water polo, Mr. Tobin said their Manila programme would in all probability be identical to that at the V.R.C. on Monday.

"The team's main difficulty will be to select a team for the relay, as it is essential that Hadley and other sprint members of the team should be fit for Monday night's final showing against the V.R.C." said Mr. Tobin.

Ladies' Golf

MRS. W. J. E. Mackenzie qualified for the Captain's Cup for September at Happy Valley with a score of 122—36-86.

Miss H. M. Knill won the Roney Pool at Deep Water Bay, played for during the same month, with a score of 2 up.

The Annual Ladies' Day was held at Deep Water Bay on the September 26. Mrs. Redmond winning the Tombstone Competition, and Mrs. Sleep winning the hidden number run in connection with it. Mrs. J. B. Ross was successful in the Long Driving and Mrs. W. Lambert and Miss Consens tied for first place in the Approaching and Putting Competition.

Entry forms for the "Railway Cup" have been posted at the various Club Houses. Members' attention is drawn to the fact that entries close on Tuesday, October 31.

Bogey Competition will be held at Fanling on Tuesday, October 24.

It is proposed to hold a Knock-out Competition at Happy Valley, and entries for this will close on October 17. Entry forms are posted on Club Notice Boards.

The October qualifying round for the Captain's Cup will be played throughout the month on the New Course, Fanling.

It will interest members to know that the Annual General Meeting of the Ladies' Section will be held at the Helena May Institution Monday, November 20 at 11 a.m.

RADIO TEAM AGAINST CLUB

The following will represent the Radio Sports Club in a friendly hockey encounter against the Hong Kong Hockey Club "A" on Friday at Caroline Hill at 5 p.m.:

Man Singh, P. Singh, J. S. Grewal, Jagroop Singh, M. H. Hassan, M. S. Grewal, Prem Singh, G. Singh, A. Singh, K. Singh and P. A. Kemp. Reserve:—Atan Singh.

"CHARLIE CHAN" NOT FOR NANKING

NATIONAL MEET TEAM TO RECEIVE FIRST TEST

BEST ASSOCIATION SIDE ON VIEW

(By CRAWL)

Thrilling finishes are anticipated at to-night's Interport aquatic contest between the Hong Kong International Amateur Swimming Association and the Canton Amateur Athletic Federation team for Nanking, which is being staged at the European Y.M.C.A. pool, commencing at 8 p.m.

Canton will be without one of their finest swimming stars in "Charlie Chan" (Chan Chin-hin), who is unable to secure leave to participate at the Chinese National Meeting in Nanking.

Charlie Chan, is reputed to be faster than either Chan Ki-chung, runner-up in the Hong Kong South China Athletic Association's Individual Championship, and Shek Kam-pul, the fastest local Chinese swimmer.

Chan Ki-chung and Shek Kam-pul are representing Canton in the 50 Yards Backs stroke at the H.K.I.A. Nanking, while Chan Fook-sing of the Chinese Civil Servants' Club is a likely contender for the 200 Yards Breast Stroke title.

Chan will be remembered for his excellent race against Kwok Chun-hang, the Colony record holder, at the H.K.I.A.S.A. Championship gala, when he was narrowly beaten in the last 25 yards.

Thrilling Relay Anticipated
The Men's 200 Yards team race, will probably be the most exciting event to-night, the Association being well represented by Leung Shui-man, A. G. Donn, Cheong Wing-kwong and Ng Che-man. They will, however, have to be at their very best to beat the fast Canton quartette, who are reputed to have bettered all times put up by any Association team.

In the Men's 200 Yards Breast Stroke, Kwok Chun-hang, who on Saturday failed to lower the British National record of 2.39.0 will have another opportunity when he will be up against sterner opposition.

Strong Canton Challenge
In the 100 Yards Back Stroke, the Association have two good men in Kwok Chun-hang, the Association's present champion, and Leung Shui-man, runner-up in the same event.

V.R.C. HARBOUR SWIM

Men And Ladies In Same Race.

ROZA-PEREIRA AND DORIS HUNT FAVOURITES

For the first time in the history of the Victoria Recreation Club Open Harbour Swim both the men and the ladies will compete in the same race.

The event will be staged on Thursday, October 12, commencing at 5.30 p.m.

Post entries will be accepted and it is expected that a large number of local swimmers will compete.

Lionel Roza-Pereira, who has won the men's event, for three years in succession, will be the favourite, while Miss Doris Hunt, who won in record time in 1931, will probably win the ladies' prize.

The record for the course, from the Kowloon Canton Railway pier to the Praya wall, next to the V.R.C., is held by J. C. Finch, who covered the distance in 22 minutes 28 seconds in 1913.

Miss Doris Hunt's time in 1932 was 28 minutes 4 seconds, which is the best ladies' time on record.

Miss Young Sau-king, of the South China Athletic Association, won the event last year in 32 minutes 46 seconds.

Lionel Roza-Pereira's best time is 25 minutes 54 seconds.

F. HADLEY THE SHANGHAI AQUATIC STAR

Holder Of International Y.M.C.A. Record.

BORN IN SHANGHAI HE LEARNS TO SWIM IN AMERICA

(By CRAWL)

Holder of the 50 Yards Free Style International Y.M.C.A. record with a time of 24 seconds, clocked at the Olympic Swimming Club's pool at San Francisco in the early part of this year, Frank Hadley, Shanghai's swimming flash, was born in Shanghai where he received his early education at the Shanghai Cathedral School.

At the age of 13 Hadley left China for United States where he entered College.

He joined the Hollywood Athletic Club, and there, under the coaching of Clyde Svendsen, he learned the fundamentals of the famous American Crawl which he demonstrated at the Victoria Recreation Club on Monday night.

Hadley in 'Frisco

Leaving College after a year's study Hadley went north to San Francisco where he joined the Olympic Club.

Here, in endeavouring to perfect his stroke under Coach Whitaker, he was overworked, and, in his own words, "burned up."

ROZA-PEREIRA BEATS HADLEY OVER QUARTER MILE

Hadley won the 50 Yards against E. B. Roza, but was beaten by Lionel Roza Pereira in the 440 Yards in the first leg of the Interport on Monday night at the V.R.C. His display in the 100 and 220 Yards next Monday will be eagerly awaited by local swimmers.

After a lapse of a year or two, Hadley joined the San Francisco Y.M.C.A., where, under the coaching of George Madera, a baseball player who used his spare time for coaching promising swimmers, he found himself among the cream of the younger swimmers of that city.

Establishes "Y" Record

Under Madera's careful tuition Hadley improved daily, and just prior to his return to Shanghai, he won the San Francisco's Y.M.C.A. 50 Yards Free Style championship in 24 seconds.

This time has since been recognised as the International Y.M.C.A. record.

Hadley also competed in the 100 Yards Free Style American Junior National Championship, but he was just beaten for first place by a touch.

Before he left, however, Hadley beat the Junior Champion over the same distance.

Commenting on the recent Shanghai-Kobe-Yokohama Triangular Interport, Hadley said that his victories in the 50, 100, 220 and 440 were rather easy because of the lack of competition.

He said that Yokohama possess a good water-polo team, but otherwise their swimmers were of a mediocre standard.

CAMBRIDGESHIRE WITHDRAWAL

"Coup de Lyon," owned by Mr. Howard E. D. Walden, has been scratched from the Cambridgeshire Stakes and all other engagements this year following his breakdown in training.—Reuter.

CHINA GOLF TITLE

The Amateur Open Golf Championship of China will be played this year in Shanghai at Hungjiao and Seaking-joo on Saturday and Sunday, October 21 and 22nd.

A meeting of the Steel Coulou Billiards League will be held at St. Patrick's Club at 8 p.m. next month. All representatives of Clubs intending to enter are invited.



CORD TO PLAY FOR F.A.

Fine Display Against Lincolns Rewarded.

HOWE, JONES AND ANDY DUNCAN PASSED OVER

(By OUTSIDE LEFT).

Cord's brilliant goalkeeping for Kowloon against the Lincolns last Saturday has earned him early recognition in a representative side.

On Tuesday he is playing for the Hong Kong Football Association in the Governor's Cup game against the Chinese Amateur Athletic Federation team.

S. Strange, the Club skipper and Interport full-back, will captain a strong team in which the big surprise is the selection of Gomes in place of Jones, the Borderers' prolific scorer.

Albert Howe, the Club centre, is another notable absentee, Elliott, the Kent League player, being given the leadership of the forwards. Andy Duncan is also not playing in a representative game for the first time in several seasons.

The following is the F. A. team for the game which will be played on the Club ground on Tuesday at 4.30 p.m.

Cord (Kowloon); Allan (R.A.), S. Strange (Club), Captain; Perkins (Navy), Pardoe (Artillery), McGuire (Navy); L. Harris (Borderers), Gomes (Recreio), Elliott (Kowloon), Ridley (Lincolns) and Lt. Hocquard (Lincolns).

White shirts will be provided. Reserve: Mullane (Borderers), West (Navy), Bliss (Kowloon), Figueroa (Recreio), A. Duncan (Club), Howe (Club), Paymstr. Smith (Navy), Baldry (Lincolns), and Blake (Kowloon).

American Football

Santa Clara Beat California.

UNIVERSITY and college football teams that started their 1933 season to-day played according to predictions with the exception of the California Bears who made the unwise decision to meet Santa Clara in the opening game.

To-day's scores follow:—University—Southern California 39, Occidental 0.

University of California at Los Angeles 34, Los Angeles Junior College 0.

Santa Clara 7, University California 0.

Oregon State 21, Southern Oregon Normal 0.

Washington 13, Gonzaga 0.

Washington State 48, Whitman 0.

Stanford 27, San Jose State College 0.

West Virginia 0, Washington and Lee 0.

Villanova 45, Westchester 0.

Virginia 7, Hampden Sydney 0.

Kansas 34, Warrensburg 0.—United Press.

GERMAN RACE HORSE OWNER ARRESTED.

Winner Of Derby.

Frankfurt, Sept. 26.

The owner of one of the largest and most successful racing stables in Germany, Consul Moritz Oppenheimer, was arrested here to-day on charges of fraudulent transactions involving several million Marks.

Moritz Oppenheimer won the German Derby in 1929 with the chestnut colt "Graf Teufel." This year he has been running a two years old colt "Athanasius" which so far has won every race he started in.—Trans-Ocean Kuo Min.

RACING

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On The Saturday Meeting In The China Mail TO-MORROW



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| SAN FRANCISCO via Shanghai, Japan Ports and Honolulu. | | |
| CHICHIBU MARU | Wednesday, 4th Oct. at 10 a.m. | |
| TATSUTA MARU | Wednesday, 18th Oct. at 10 a.m. | |
| ASAMA MARU | Wednesday, 1st Nov. at 10 a.m. | |
| SEATTLE & VANCOUVER. | | |
| HIKAWA MARU (Starts from Kobe) | Saturday, 21st Oct. | |
| HIYE MARU (Starts from Kobe) | Saturday, 11th Nov. | |
| LONDON, MARSEILLES, ANTWERP & ROTTERDAM via Singapore, Penang, Colombo & Suez. | | |
| KASHIMA MARU | Saturday, 14th Oct. | |
| YASUKUNI MARU | Friday, 27th Oct. | |
| HAKONE MARU | Saturday, 11th Nov. | |
| SYDNEY & MELBOURNE via Manila & Ports. | | |
| KAMO MARU | Saturday, 21st Oct. | |
| KITANO MARU | Saturday, 25th Nov. | |
| BOMBAY via Singapore, Penang, & Colombo. | | |
| TANGO MARU | Wednesday, 11th Oct. | |
| PENANG MARU | Sun., 29th Oct. | |
| SOUTH AMERICA (West Coast) via Japan, Honolulu. | | |
| Los Angeles, Mexico and Panama. | | |
| RAKUYO MARU | Wednesday, 8th Nov. | |
| NEW YORK via Panama. | | |
| TOBA MARU | Monday, 9th Oct. | |
| LIVERPOOL via Port Said, Beyrouth, Istanbul, Piraeus, Genoa and Valencia. | | |
| ULIMA MARU | Sun., 15th Oct. | |
| ALCUTTA via Singapore, Penang & Rangoon. | | |
| NAGATO MARU | Sunday, 8th Oct. | |
| MORIOKA MARU | Sun., 15th Oct. | |
| SHANGHAI KOBE & YOKOHAMA. | | |
| YAKITA MARU | Thurs., 5th Oct. | |
| SIWA MARU | Sunday, 15th Oct. | |
| KITANO MARU (Nagasaki direct) | Fri., 20th Oct. | |

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| Arizona Maru | Tues., 7th Nov. | |
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| Brisbane Maru | Thurs., 5th Oct. | |
| Melbourne Maru | Mon., 6th Nov. | |
| BOMBAY & KARACHI via Singapore, Belawan, Deli, Penang & Colombo. | | |
| Havre Maru | Thurs., 5th Oct. | |
| Havana Maru | Thurs., 10th Oct. | |
| CALCUTTA via Singapore, Belawan, Deli, Penang and Rangoon. | | |
| Honolulu Maru | Wed., 4th Oct. | |
| Celebes Maru | Fri., 20th Oct. | |
| JAPAN PORTS | | |
| Borneo Maru | Mon., 9th Oct. | |
| Panama Maru | Tues., 10th Oct. | |
| KEELUNG via Swatow and Amoy. | | |
| Canton Maru | (noon) Sun. 8th Oct. | |
| Hozan Maru | (noon) Sun. 15 Oct. | |
| TAKAO via Swatow and Amoy. | | |
| Deli Maru | Thurs. 10 a.m. 5 Oct. | |

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THE BAD LANDS

(Continued from Page 7.)

Now he had reached it, and its shadow fell straight across his path. He did not halt to examine it, but strode forward through the open gate and entered upon the winding road. At the same moment he was astonished to notice that the painful clutch at his heart was immediately lifted, and that with it, too, all the indescribable uneasiness which he had characterised to himself as "moral" had utterly disappeared.

He had walked on for some little distance before another rather remarkable fact struck his attention. The country was no longer vague; rather, it was peculiarly distinct, and he was able to see for long distances over what seemed considerable stretches of park-like land, grey, indeed, in tone and somehow sad with a most poignant melancholy, yet superficially, at least, well cultivated and in some parts richly timbered. He looked behind him to catch a glimpse of Todd and of the sea, but was surprised to find that in that direction the whole landscape was becoming astonishingly indistinct and shadowy.

It was not long before the mournful aspect of the country about him began so to depress him and work upon his nerves that he debated with himself the advisability of returning at once to the hotel. He found that the ordinary, insignificant things about him were becoming charged with sinister suggestion and that the scenery on all sides was rapidly developing an unpleasant tendency to the macabre. Moreover his watch told him that it was now half-past eleven—and lunch was at one. Almost hastily he turned about and began to descend the winding road.

It was about an hour later that he again reached the lower and saw the familiar dunes stretching once more before him. For some reason or other he seemed to have found the way back much longer and more difficult than the outward journey, and it was with a feeling of distinct relief that he actually passed through the gate and set his face towards Todd.

He did not go out again that afternoon, but sat smoking and thinking in the hotel. In the lounge he spoke to a man who sat in a chair beside him.

"What a queer place that is all at the back there behind the dunes!" His companion's only comment was a somewhat drowsy grunt.

"Behind the tower," pursued Ormerod, "the funny tower at the other end of the links. The most God-forsaken, dismal place you can imagine. And simply miles of it!"

The other, roused to coherence much against his will, turned slowly round.

"Don't know it," he said. "There's a large farm where you say, and the other side of that is a river, and then you come to Harkaby or somewhere."

He closed his eyes and Ormerod was left to ponder the many difficulties of his remarks. At dinner he found a more sympathetic listener. Mr. Stanton-Boyle had been in Todd a week when Brent arrived, and his sensitive, young-old face, with the eager eyes and the quick, nervous contraction of the brows had caught the newcomer's attention from the first. Up to now, indeed, they had only exchanged commonplaces, but tonight each seemed more disposed to

wards intimacy. Ormerod began. "I suppose you've walked around the country at the back here a good deal?" he said.

"No," replied the other. "I never go there now. I went there once or twice and that was enough."

"Why?"

"Oh it gets on my nerves, that's all. Do you get any golf here?" The conversation passed to other subjects, and it was not until both were smoking together over liqueur brandies in the lounge that it returned to the same theme. And then they came to a remarkable conclusion.

"The country at the back of this place," said Brent's companion, "is somehow abominable. It ought to be blown up or something. I don't say it was always like that. Last year, for instance, I don't remember noticing it at all. I fancy it may have been depressing enough, but it was not—not abominable. It's gone abominable since then, particularly to the south-west!"

They said good-night after agreeing to compare notes on Todd, S.W., and Ormerod had a most desolating dream wherein he walked up and up into a strange dim country, full of sighs and whisperings and crowdings, sombre trees, where hollow breezes blew fitfully, and a queer house set with lofty pine shone out white against a lurid sky....

On the next day he walked again past the tower and through the gate and along the winding road. As he left Todd behind him and began the slow ascent among the hills he became conscious of some strange influence that hung over the country like a brooding spirit. The clearness of the preceding day was absent; instead, all seemed nebulous and indistinct, and the sad landscape dropped behind and below him in the numb, unreal recession of a dream.

It was about four o'clock, and as he slowly ascended into the mournful tracts the greyness of the late autumn day was deepening into dusk. All the morning, clouds had been gathering in the west and now the dull ache of the damp sky gave the uneasy sense of impending rain. Here a fitful wind blew the gold flame of a sere leaf athwart the November gloom, and out along the horizon great leaden masses were marching out to sea.

A terrible sense of loneliness fell upon the solitary walker trudging up into the sighing country, and even the sight of scattered habitations, visible here and there among the shadows seemed only to intensify his feeling of dream and unreality.

Everywhere the uplands strained in the moist wind, and the lines of gaunt firs that marched against the horizon gloom pointed over out to sea. The wan crowding on of the weeping heavens, the settled pack of those leaning firs, and the fitful scurry of the leaves in the chill blast down the lane smote upon his spirit as something utterly sad and terrible. On his right a skinny blackthorn shot up hard and wiry towards the dull, grey sky; there ahead trees in a wood fluttered ragged, yellow flags against the dimness.

A human figure appeared before him, and presently he saw that it was a man, apparently a labourer. He carried tools upon his shoulders, and his head was bent so that it was only when Ormerod addressed him that he looked up, and showed a withered countenance. "What is the name of all this place?" said Brent, with a wide sweep of his arm.

"This," said the labourer, in a voice so thin and tired that it seemed almost like the cold breath of the wind that drove beside them, "is Hayes-in-the-Up. Of course, though, it'll be a mile further on for you before you get to Fennington. He pointed in the direction from which he had just come, turned his sunken eyes again for a moment upon Ormerod, and then quickly faded down the descending path.

Brent looked after him wondering, but as he swept his gaze about him much of his wonder vanished. All around, the war country seemed to rock giddily beneath those lowering skies, so heavy with the rain that never fell; all around, the sailing uplands seemed to heave and yearn under the sad tooling of the damp November wind. Oh, he could well imagine that the men of this weary, old before their time, with its sinister stare in their eyes and its haggard gloom abroad on its haggard pinched faces!

Thinking thus, he walked on steadily, and it was not long before certain words of the man he had met rose with uneasy suggestion to the

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surface of his mind. What, he asked himself, was Fennington? Somehow he did not think that the name stood for another village; rather the word seemed to connect ominously with the dream he had had some little time ago. He shuddered, and had not walked many paces further before he found that his instinct was correct.

Opposite him, across a shallow valley, stood that white house, dimly set in giant pine. Here the winds seemed almost visible as they strove in those lofty trees and the constant rush by of the weeping sky behind made all the view seem to tear giddily through some unreal, watery medium. A striking resemblance of the pines to palm-trees and a queer effect of light which brought the white facade shaking bright against the sailing cloud-banks gave the whole a strangely exotic look.

Gazing at it across the little valley, Ormerod felt somehow that this, indeed, was the centre and hub of the wicked country, the very kernel and essence of this sad, unwholesome land that he saw flung wide in weariness about him. This abomination was it that magnetised him, that attracted him from afar with fatal fascination, and threatened him with untold disaster. Almost sobbing, he descended his side of the valley and then rose again to meet the house.

Park-like land surrounded the building, and from the smooth turf twilight region would be worn and old before their time, with its sinister stare in their eyes and its haggard gloom abroad on its haggard pinched faces!

Thinking thus, he walked on steadily, and it was not long before certain words of the man he had met rose with uneasy suggestion to the

(Continued on Page 11).

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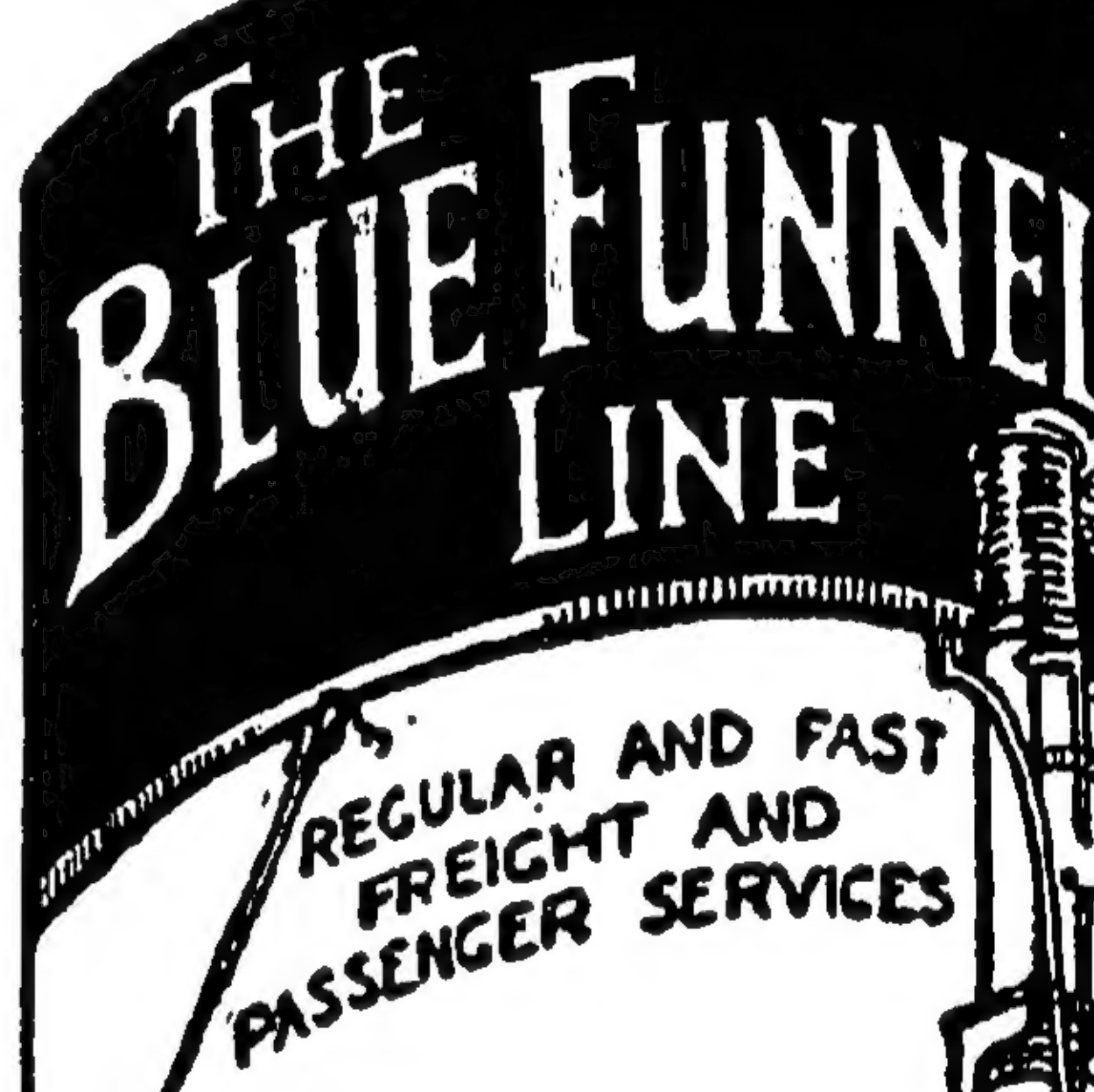
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| NEELORE | 7,000 | 12th Oct. | Shanghai, Moji, Kobe & Yokohama. |
| SANTHIA | 8,000 | 20th Oct. | Amoy, S'hai, Moji, Kobe & Osaka. |
| COMORIN | 15,000 | 20th Oct. | Shanghai, Kobe & Yokohama. |
| *SOMALI | 6,800 | 1st Nov. | Shanghai, Kobe & Yokohama. |
| CHITRAL | 15,000 | 8th Nov. | Shanghai, Kobe & Yokohama. |
| RANCHI | 17,000 | 17th Nov. | Shanghai, Kobe & Yokohama. |
| *BANGALORE | 6,000 | 20th Nov. | Shanghai, Kobe & Yokohama. |
| CARTHAGE | 15,000 | 1st Dec. | Shanghai, Kobe & Yokohama. |
| NALDERA | 16,000 | 15th Dec. | Shanghai, Kobe & Yokohama. |
| CORFU | 15,000 | 29th Dec. | Shanghai, Kobe & Yokohama. |
| 1934. | | | |
| RANPURA | 17,000 | 12th Jan. | Shanghai, Kobe & Yokohama. |
| SUDAN | 6,800 | 24th Jan. | Shanghai, Kobe & Yokohama. |
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THE BAD LANDS

(Continued from Page 10.)

The room seemed strangely bare and deserted. A small table was pushed to one side, and stood thick upon it. Nearer Ormerod a chair or two appeared, and, opposite, a great black mantelpiece glowered in much gloom. In the centre of the floor was set the object that seemed to dominate the whole.

This was a large and cumbersome spinning wheel of forbidding mien. It glowered foully in the dim light, and its many moulded points pricked the air in very awful fashion. Waiting there in the close stillness, the watcher fancied he could see the treadle stir. Quickly, with beating heart, beset by sudden dread, he turned away, retraced his steps among the sweltering shrubs, and descended to the valley bottom.

He climbed up the other side, and was glad to walk rapidly away down the winding path till, on turning his head, it was no longer possible to see the evil house he had just left.

It must have been near six o'clock when, on approaching the gate and lower, weary from his walk and anxious to reach the familiar and reassuring atmosphere of the hotel, he came suddenly upon a man walking through the darkness in the same direction as himself. It was Stanton-Boyle.

Ormerod quickly overtook him and spoke. "You have no idea," he said, "how glad I am to see you. We can walk back together now."

As they strolled to the hotel Brent described his walk, and he saw the other trembling. Presently Stanton-Boyle looked at him earnestly and spoke. "I've been there too," he said, "and I feel just as you do about it. I feel that that place Pennington is the centre of the rottenness. I looked through the window, too, and saw the spinning-wheel and—"

He stopped suddenly. "No," he went on quietly a moment later, "I won't tell you what else I saw."

"It ought to be destroyed!" shouted Ormerod. A curious excitement tingled in his blood. His voice was loud, so that people passing them in the street turned and gazed after them. He eyes were very bright.

He went on, pulling Stanton-Boyle's arm impressively. "I shall destroy it!" he said. "I shall burn it and I shall most assuredly smash that old spinning-wheel and break off its horrid spiky points!"

He had a vague sense of saying curious and unusual things, but this increased rather than moderated his unaccountable elation.

Stanton-Boyle seemed somewhat abnormal too. He seemed to be gliding along the pavement with altogether unexampled smoothness and nobility as he turned his glowing eyes on Brent. "Destroy it!" he said. "Burn it! Before it is too late and it destroys you. Do this and you will be an unutterably brave man!"

When they reached the hotel Ormerod found a telegram awaiting him from Joan. He had not written to her for some time and she had grown anxious and was coming down herself on the following day. He must act quickly, before she came, for her mind in this matter would be unsympathetic. That night as he parted from Stanton-Boyle his eyes blazed in a high resolve. "To-morrow," he said, as he shook the other's hand, "I shall attempt it!"

The following morning found the neurotic as good as his word. He carried matches and a tin of oil. His usually pale cheeks were flushed and his eyes sparkled strangely. Those who saw him leave the hotel remembered afterwards how his limbs had trembled and his speech halted. Stanton-Boyle, who was to see him off at the tower, reflected these symptoms in a less degree. Both men were observed to set out arm-in-arm engaged in earnest conversation.

At about noon Stanton-Boyle returned. He had walked with Ormerod to the sand dunes, and there left him to continue on his strange mission alone. He had seen him pass the tower, strike the fatal gate in the slanting morning sun, and then dwindle up the winding path till he was no more than an intense, pathetic dot along that way of mystery.

As he returned he was aware of companionship along the street. He looked round and noticed a policeman strolling in much abstraction some fifty yards behind him. Again at the hotel-entrance he turned about. The same figure in blue uniform was visible, admiring the houses opposite from the shade of an

adjacent lamp-post. Stanton-Boyle frowned and withdrew to lunch.

At half-past two Joan arrived. She inquired nervously for Ormerod, and was at once addressed by Stanton-Boyle, who had waited for her in the entrance-hall as desired by Brent. "Mr. Ormerod," he told her, "is out. He is very sorry. Will you allow me the impropriety of introducing myself? My name is Stanton-Boyle."

Joan tore open the note which had been left for her by Ormerod. She seemed to find the contents unsatisfactory, for she proceeded to catechise Stanton-Boyle upon her brother's health and general habit of life at Todd. Following this she left the hotel hastily after ascertaining the direction from which Ormerod might be expected to return.

Stanton-Boyle waited. The moments passed, heavy, anxious, weighted with the sense of coming trouble. He sat and smoked. Discreet and muffled noises from within the hotel seemed full somehow of uneasy suggestion and foreboding. Outside, the street looked very gloomy in the November darkness. Something, assuredly, would happen directly.

It came, suddenly. A sound of tramping feet and excited cries that grew rapidly in volume and woke strange echoes in the reserved autumnal roads. Presently the tumult lessened abruptly, and only broken, fitful shouts and staccato ejaculations stabbed the silence. Stanton-Boyle jumped to his feet and walked hurriedly to the entrance-hall.

Here there were cries and hustlings, and presently strong odours and much suppressed excitement. He saw Joan talking very quickly to the manager of the hotel. She seemed to be developing a Point-of-View, and it was evident that it was not the manager's.

For some time the press of people prevented him from discovering the cause of the commotion, but here and there he could make out detached sentences: "Tried to set old Hackney's farm on fire—" "But they'd seen him before, and another man, too, so—" "Asleep in the barn several times—" "Before long, all but the hotel residents had dispersed, and in the centre of the considerable confusion which still remained it was now possible to see Ormerod supported by two policemen. A third hovered in the background with a large notebook. As Stanton-Boyle gazed, Brent lifted his bowed head so that their eyes met. "I have done it," he said. "I smashed it up. I brought back one of its points in my pocket.... Overcoat, left hand.... as a proof," having pronounced which words Mr. Ormerod fainted very quietly.

For some time there was much disturbance. The necessary arrangements for the temporary pacification of the Law and of the Hotel had to be carried through, and after that Ormerod had to be got to bed.

It was only after the initial excitement had in large measure abated that Stanton-Boyle ventured to discuss the matter over the after-dinner coffee. He had recognised one of the three policemen as the man whom he had noticed in the morning, and had found it well to retire from observation until he and his companions had left the hotel. Now, however, he felt at liberty to explain his theories of the situation to such as chose to listen.

He held forth with peculiar vehemence and with appropriate gestures. He spoke of a new kind of *terre-mauvais*, of strange regions, connected, indeed, with definite geographical limits upon the earth, yet somehow apart from them and beyond them.

"The relation," he said, "is rather one of parallelism and correspondence than of actual connection. I honestly believe that these regions do exist, and are quite as 'real' in their way as the ordinary world we know. We might say they consist in a special and separated set of stimuli to which only certain minds in certain conditions are able to respond. Such a district seems to be superimposed upon the country to the south-west of this place."

A laugh arose. "You won't get the magistrate to believe that," said someone. "Why, all where you speak of past that gate by the dunes is just old Hackney's farm and nothing else."

"Of course," said another. "It was one of old Hackney's barns he was setting alight. I understand. I was speaking to one of the policemen about it." He said that fellow Ormerod had always been foolish, hanging round there, and had gone to

A FRIENDLY MARKET IN FINLAND

(Continued from Page 6.)

Cars, even taxis, do not last for ever, and it is obvious that there must soon be considerable replacements. It is significant that the president and secretary of the Society of Motor Manufacturers, also Sir Herbert Austin and Mr. Rootes, of the Humber Hillman Co., have been among the visitors to Helsingfors during the week.

Bulk Purchasing

The Finlander cannot afford an expensive model. But he does need a cheap, hard-wearing car, and there is every prospect that in future he will place his order with a British firm.

Helsingfors admittedly is not the whole of Finland. Nevertheless, there is no reason to fear that this movement will stop short at the capital. Practically all foreign buying is done here, and the principal Finnish industries are so reorganised into trade associations that it is a comparatively simple matter to give a new direction to bulk purchasing.

The British Week, in short, initiated and organised by the Finlander themselves, has provided yet another example of sympathetic trading. As in Denmark, Sweden and Norway, British products, like British ideas, are in fashion. It only remains for our manufacturers to take the current when it serves.

sleep in the barn twice. I expect it's all bad dreams."

A third spoke derisively. "Surely, he said 'you don't really expect us to believe in your Bad Lands. It's like Jack-and-the-Beanstalk.' "All right!" said Stanton-Boyle. "Have it your own way! I know my use of the term 'Bad Lands' may be called incorrect.... because it usually means that bit in the States, you know—but that's a detail. I tell you I've run up against things like this before. There was the case of Dolly Wishart, but no, I won't say anything about that—you wouldn't believe it."

The group around looked at him oddly. Suddenly there was a stir, and a man appeared in the doorway. He carried Ormerod's overcoat.

"This may settle the matter," he said. "I heard him say he'd put something in his pocket. He said—"

Stanton-Boyle interrupted him excitedly. "Why, yes," he said, "I'd forgotten that. What I was telling you about—the spinning-wheel. It will be interesting to see if—"

He stopped and fumbled in the pockets. In another moment he brought out something which he

held in his extended hand for all to see.

It was part of the handle of a patent separator—an object familiar enough to any who held even meagre acquaintance with the life of farms, and upon it could still be discerned the branded letters G.P.H.

"George Philip Hackney," interpreted the unbelievers with many smiles.

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The R.M.S. "Empress of Russia" will leave Vancouver on the 21st October for Hong Kong via ports. "Rawalpindi" left Singapore on 30th September, and is due here on the 4th October. "Burdwan" left Singapore on 2nd October, and is due here on the 7th instant.



ENG AUN TONG

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EIGHTY-NINTH YEAR OF PUBLICATION.

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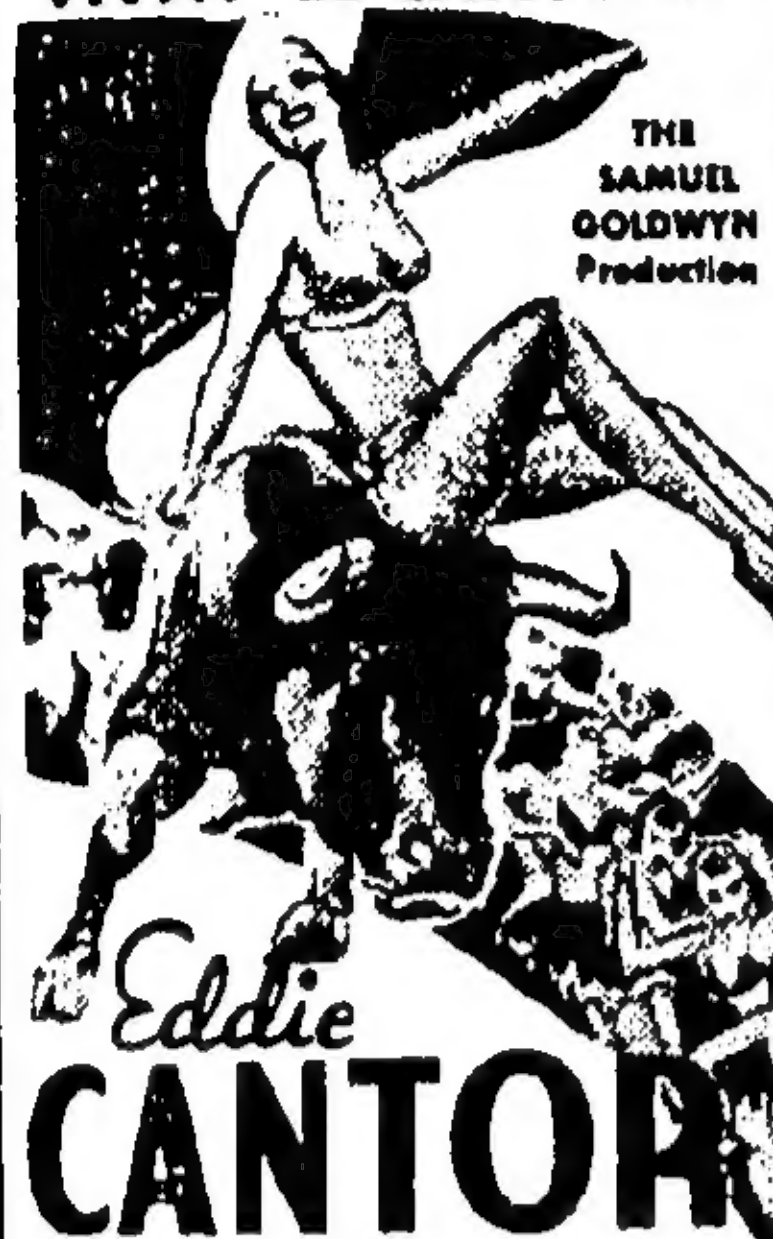
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Eddie CANTOR in
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JESSIE MATTHEWS
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A BRITISH PICTURE

REBEL GENERALS STILL RESISTING.

Attacks On Changping Repulsed.

PEKING-HANKOW RAILWAY ZONE NOW OBJECTIVE

Peking, To-day.
Fang Chen-wu and Chi Hung-chang are again attempting to break through the cordon of Government troops by striking a heavy blow on the supposed vulnerable points of their defence line. Their attack on Changping on Monday night was repulsed but they renewed the attack with more vigour yesterday. However, their drive was again spent by nightfall.

It appears that the rebels intend to force their way across the Peking-Suiyuen Railway into the Peking-Hankow Railway zone where they expect to maintain themselves more easily on the local resources.—Central News Agency.

LOCAL DOLLAR UNCHANGED.

Silver Prices Decline.

The dollar remains unchanged at 1.47.
Spot silver was marked down 3 16 yesterday, closing at 18 5/16, while forward declined 1/4 to 18 7/16.
The cross rate, London on New York, is £G\$4.78% and New York on London is £G\$4.78%.

POLICE SHROFF ARRESTED

Alleged Embezzlement Of \$8,000.

TO BE CHARGED TO-MORROW

Ng Wong-tsoi, a shroff employed in the Audit Office at Police Headquarters, whose disappearance after the Chinese New Year holidays was followed by the disclosure of irregularities in the Government accounts, was arrested in Canton during the week-end and brought to Hong Kong, arriving here last night.
The sums involved, it is said, amount to over \$8,000.
He will be formally charged at the Central Magistracy to-morrow morning.

THE BURDEN OF WEALTH.

Inheritance Leads To Suicide Attempt.

Helsingfors.
A woman grasping a large bundle of bank-notes was dragged from a river at Kovno, Lithuania.
She said that she had inherited wealth, and as she was completely at a loss what to do with the money, she decided to commit suicide.—Reuter.

RIOT CAUSED BY ADVERTISEMENT.

1,500 Workers Wanted; 15,000 Apply.

FIGHTING FOR PLACES.

Chicago, Illinois.
A big "help wanted" advertisement in a Sunday newspaper asking for 1,500 girls to wrap candy brought 15,000 applicants and nearly a riot to a Chicago shop.

Women's dresses were torn in the scramble for advantageous positions in line, several were badly bruised and a policeman was pushed through a glass door and cut on the arm.

The additional help was required by a candy company, its officials explained, because under the National Industrial Recovery Act the company decided to operate on four six-hour shifts. The advertisement called for 1,500 experienced candy makers or wrappers, women only; but half the crowd of applicants turned out to be men.—Reuter.

An unemployed man from Shanghai, Wong Mo, charged before Mr. Balfour at the Central Police Court yesterday with demanding money with menaces from Chan Sau-hong, a Wanchai carpenter, and also with assault, was convicted on both counts and sentenced to ten months' hard labour in all.

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4 SHOWS
2.30, 5.15,
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A band of merry-makers guilty of every gag on the calendar...

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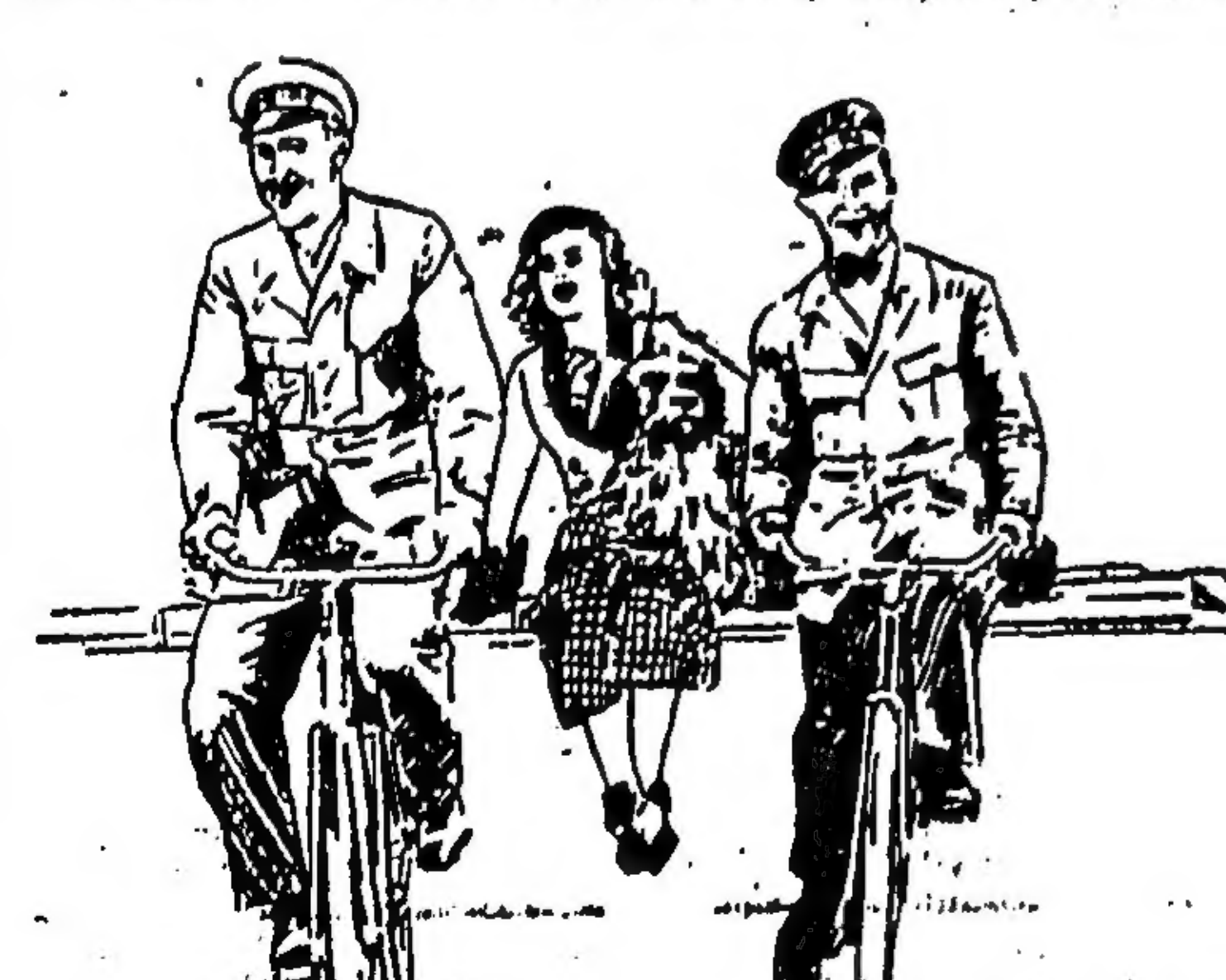
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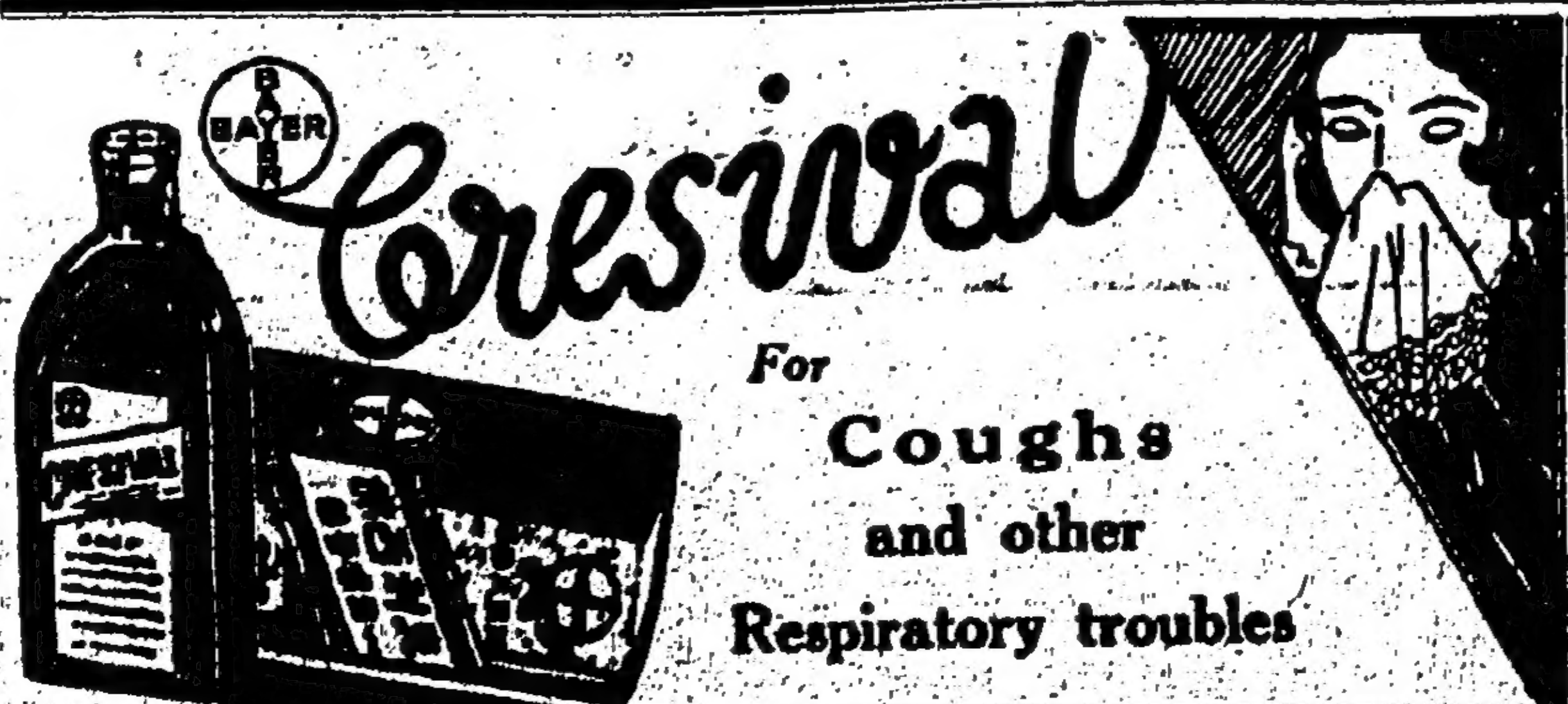
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